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JUNE 22, 1957

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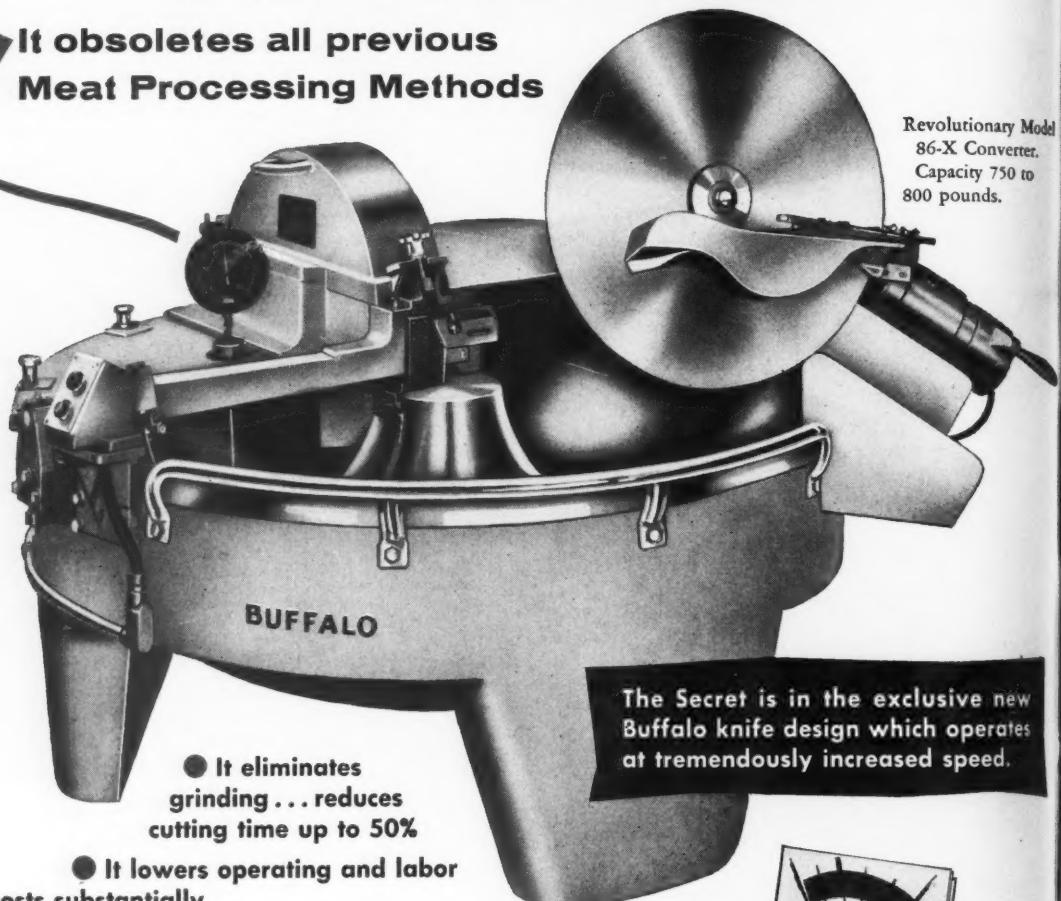
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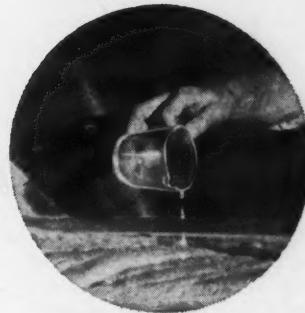
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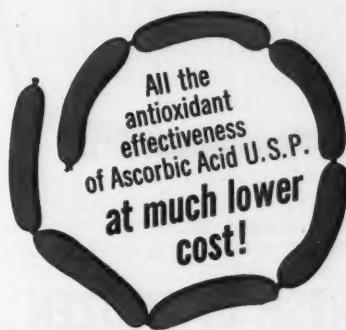
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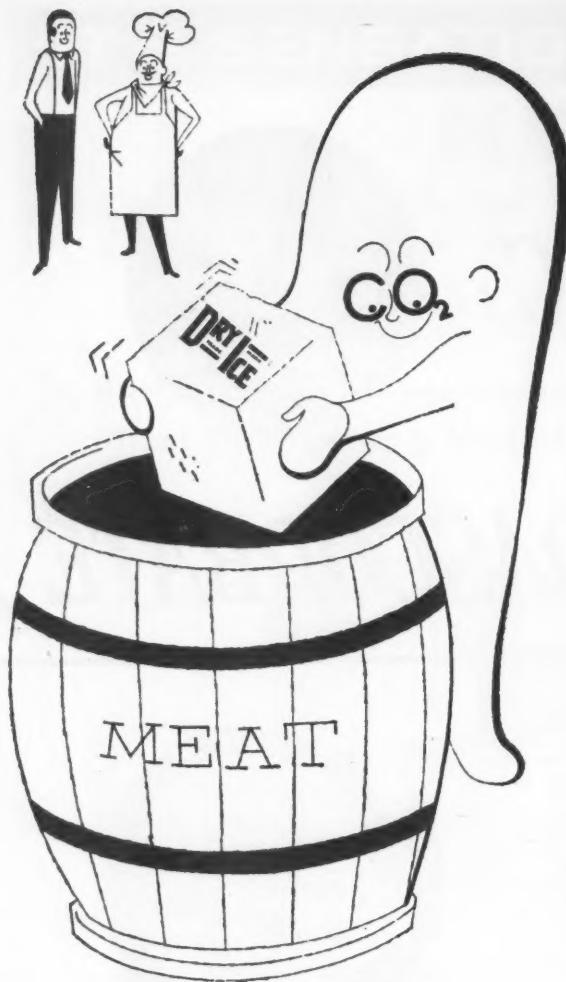
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CONTENTS

'Why's?' and a 'When?'—an editorial	29
News of the Industry	29
The Meat Board Reports	37
Special Packages For Specialties	30
Packaging Ideas 'Rounded Up'	31
One-Sausage Firm's Packaging Plan	43
Safety Meeting Program Adopted	46
New Equipment and Supplies	53
Recent Industry Patents	55
Flashes on Suppliers	52
The Meat Trail	49
Market Summaries—begin on	57
Classified Advertising	66

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'Why's?' and a 'When?'

While admitting that the quality of the industry's 1957 results cannot be forecast from the first six month's figures, and that this half-year's depressing reports may be as misleading as the rosy ones of mid-1956, we cannot avoid feeling much uneasiness about some of the implications of the situation.

The decline in slaughter volume—mostly in hogs—has been mentioned several times in connection with the dramatic downturn in industry earnings. It is true that inspected hog slaughter for the first six months of fiscal 1957 was almost 5,000,000 head below the record 38,386,000 of last year, but the current year's kill of 33,577,000 was considerably *in excess of, or equivalent to*, the slaughter of every other first half since 1945, with the exception of 1952. It was almost the same as the average for the preceding six years, and well above the average for the 1945-56 period. We doubt, therefore, whether the hog volume of the current fiscal year can be considered subnormal, and we are sure that the slaughter of other species has not been below normal.

In speaking of the reduction in hog slaughter, the comment was made in one midyear report:

"This decline in volume led to a loss of earning opportunity and to higher hog prices and higher processing costs per pound of product. These increased costs were not fully recoverable in the consumer market."

Although most packers might be inclined to accept this analysis, we think it opens the door to a flock of "why's?" and a big "when?"

Even though there were fewer hogs, and these were more expensive, *why* did hog prices rise in excess of product realizations?

Why did unit costs rise during a period of healthy volume (admittedly below the abnormal level of a year earlier) to the extent that they were not fully recoverable?

Why were consumers not willing (and are we sure they were unwilling) to pay the average of a fractional cent additional for meat that would have enabled packers to recover their costs and a profit?

When, if the meat industry cannot accomplish the job in a period of peak consumer income and comfortable volume, will it be able to earn enough for its shareholders to encourage continuing investment in the business?

News and Views

Modification Of the packer consent decree of 1920 was urged this week by the United Packinghouse Workers of America, AFL-CIO, which represents more than 100,000 meat packing workers. The union's view was revealed by UPWA president Ralph Helstein in a letter to Victor R. Hanson, assistant attorney general in the U. S. Department of Justice. Hanson heads the anti-trust unit. Helstein said that economic circumstances in the industry have changed so substantially in the 37 years since the decree was issued that it now "not only fails to implement the social philosophy behind the anti-trust law and does not benefit the consuming public but, in fact, may be operating adversely to those ends." Swift & Company, Armour and Company and The Cudahy Packing Co. are seeking modification of those provisions of the decree that prohibit them and Wilson & Co., Inc., from handling a large number of non-meat items and engaging in retail trade.

Helstein declared that the "dominating position of the retail chain store is steadily increasing" and that the chains have gained an "almost unassailable bargaining position," as exemplified by the tremendous growth of private label merchandise. Chain stores, canners, frozen food processors and others freely enter the meat packing field, Helstein pointed out, but the decree blocks the four packers from competing fully with such processors and bars them from entering the retail field. This is "discriminatory and unfair," he said.

Suspension Of westbound rate reductions on fresh meat and packinghouse products, approved last week by the transcontinental freight bureau, Association of Western Railways, is being sought by the Western States Meat Packers Association. E. Floyd Forbes, WSMPA president, has called on western slaughterers, livestock producers and feeders to join the association in petitioning the Interstate Commerce Commission for a suspension until after a public hearing. The approved reduction of rates on fresh meat and packinghouse products, without a like reduction in livestock rates, would put western packers out of business, WSMPA charges. The new rate for fresh meat and packinghouse products would be 120 per cent of the livestock rate. Fresh meat rates have been 150 per cent of the livestock rate, and packinghouse products rates have been 125 per cent of the livestock rate.

House-Senate Conferees are scheduled to meet on Monday, June 24, to iron out differences in the two versions of the meat inspection appropriation. The House eliminated the budget request for \$1,212,000 to employ 192 additional meat inspectors, and the Senate restored only \$240,000 of this amount. Industry spokesmen are urging members of the conference committee to accept the Senate version, which would enable the Meat Inspection Division to employ about 40 to 45 of the greatly needed inspectors.

The USDA's Compromise proposal that would continue the Department's exclusive jurisdiction over firms "principally engaged" in meat slaughtering and processing was advanced again late last week at hearings before the House judiciary and commerce subcommittees. Earl L. Butz, assistant secretary of agriculture, appeared in opposition to HR-5282 and similar bills which would transfer regulatory authority over packers to the Federal Trade Commission. Butz, the only witness, reiterated the testimony he presented last month to the Senate anti-trust and monopoly subcommittee. He promised strict enforcement of the law against unfair trade practices in the meat packing industry. After Butz' appearance, the hearings were postponed indefinitely. They are expected to be resumed after July 4.



A Packaging Feature

A Special Package for Each Specialty

A NUMBER of types of packages are used by Holiday Frosted Food Co., Philadelphia, in packaging the firm's line of frozen meat specialties. Each package type was selected for its respective product after careful market research and merchandising testing, according to Robert S. Wolf, president.

Package unity is achieved through the use of the trade name, "Holiday," and a copyrighted gingham pattern that is employed on all the packages. The pattern is blue and white and the same blue is used for the brand name logo.

Transparent wrap is used on all packages, although these vary in basic type from an open top (visible product) half box to a closed carton with product vignette, a large lift-top carton and a printed cello pouch.

The company's 2-lb. carton containing eight 4-oz. beef steaklettes is an unusual one. The steaklettes are

placed in a tray top box and, after overwrapping with clear film, the unit is capped with a lid. The consumer can inspect the meat in the retail store by lifting the lid. The cover carries a notice calling the customer's attention to this feature of the package (see photo). Management believes that it is desirable to let the shopper see the amount of meat in the package to impress her with the "he-man" size of the 4-oz. steaklettes.

At times this large package is merchandised at an established price that is printed in bold type on the lid and repeated on a banner that is placed on top of the steaks prior to overwrapping. Much of the firm's business is done with eastern chain organizations which like this pre-pricing feature as it eliminates an operation at the store level and permits advertising branded product and price.

Sandwich steaks are packaged in a window pouch that is heat sealed

across the top. White lettering across the window identifies the product and gives count and weight. The white shows up well against the red of the meat. The face of the pouch carries the gingham pattern and has a brand name island, the inspection legend and a white price island. A narrow window on the back of the pouch gives the consumer another peek at what she is buying. The back also carries recipe suggestions and a list of the firm's other meat specialties.

All the packages stress the desirability of quick cooking and advise against overcooking. In so doing one of the convenience advantages of the specialties—fast preparation—is promoted by indirection.

A visible package is also used for dinner steaks. The packaged steaks weigh 11 oz. The legend "beef dinner steaks" and the net weight are printed in white on the overwrap.

[Continued on page 44]



Better Meat Packaging

American Meat Institute 'Rounds Up' Some Successful Experience and Facts

OME of the basic principles which apply to meat packaging operations have been "rounded up" by the department of packinghouse practice and research of the American Meat Institute in a special report to members on "Better Packaging of Meat." Some of the highlights of the report are summarized below:

Developments in meat packaging present a constantly changing picture. Packaging materials, machinery and methods of application are available in great variety and new techniques and materials appear on the market frequently.

The machines, labor and materials used in packaging are expensive; i.e., \$10,000 machinery and \$5,000 per year labor. The cost of supplies totaled in excess of \$250,000,000 for the industry last year.

Some packers who have checked their package supply inventory have been surprised to find out the high extent of their current investment. The Institute's packaging committee believes that companies which make a careful study of all aspects of their packaging practices will find opportunities for substantial savings in consumer and shipping packages.

The constantly changing picture means that packagers are going to have to be careful not to "paint" themselves into a corner by making wrong decisions in buying machinery and choosing package types.

What steps are the most successful packagers taking to insure maximum earnings from their operations?

First, they realize that packaging cannot be separated from the manufacturing and shipping processes. A slip anywhere in the plant can cause consumer rejection.

REFRIGERATION AND SANITATION: Two things will do most to build maximum life into packaged meats — refrigeration and sanitation. The proper application of refrigeration and sanitation, *accompanied by adequate processing*, will maintain flavor, wholesomeness and appearance days longer in the meat case and the home refrigerator. They both must be held at high levels of efficiency in every department to insure results.

There is a growing appreciation of the importance of maintaining low temperatures in holding, shipping and processing rooms. This is based on the fact that many bacteria grow at 40° F. that cannot grow at 32° F. and those that grow at 32° F. will grow as least twice as fast at 40° F. Generally speaking, with the same level of contamination, a product will keep *twice* as long at 32° as it will at 40°. Furthermore, a product will keep at least four times as long at 32° F. as it will at 50° F.

Fluctuating temperatures should be avoided; if cold trimmings are brought into a warm room, a film of moisture will form which provides a medium for spoilage organisms.

Successful packagers know that product life, once lost, cannot be brought back with additives or by expensive packaging. They know, too, that reprocessing product which is out of condition is placing a tremendous burden on sanitation and processing. This practice is a frequent cause of a slow but steady build-up of spoilage organisms throughout the plant. The result is often a costly epidemic of spoilage during the warm summer months.

Cleaning is done according to schedule in each department. After

cleaning compounds have been applied and soil has been washed from the surface, a bactericide such as sodium hypochlorite is applied to finish the job. The expense of cleaning justifies the purchase of easily cleaned equipment and the best of sanitary construction.

RAPID HANDLING: Rapid handling of product in manufacturing and distribution is recognized as a vital factor in achieving maximum life at the time of consumer purchase. Rapid low temperature delivery in *prechilled trucks* is very important.

Even though rapid handling is important, in no case should product be packaged before it is thoroughly chilled. To do so is to ask for trouble.

Inventories of product at retail level should be watched. Overselling is hazardous because old product may get into the hands of consumers which will prematurely spoil in the household refrigerator.

QUALITY CONTROL: Quality control measures should be applied throughout the plant in order to make sure the packaging department operates at capacity.

For example, irregularity interferes with delivery of the product to the packaging line in the case of unpeelable franks. It also may cause weighing problems and excessive "give-away." These problems are solved in the sausage manufacturing department, not in packaging. There should be at least a daily check of all product to determine the percentage of irregulars so correction can be made.

The importance of eliminating even slight delays in the operation of the packaging line cannot be overemphasized. Such stoppages eat into profits because workers lose rhythm and it

takes several minutes after starting for the line to climb back to normal operating speed.

SELECTION OF PACKAGE: Here are some of the more important questions to consider in selecting the type and size of package for a particular product:

1. What sizes are being successfully sold in the trade area? If two sizes are being sold, what are the possibilities for selling the larger unit?

2. What size and shape seems to fit the limits of household storage best?

3. If there is a need to use the package for storage of the product in the household refrigerator, can this be done easily?

4. Does the package meet the government labelling requirements?

5. Does it give the maximum necessary protection to the product in view of the individual firm's own distribution pattern?

6. Can it be applied to the product economically?

7. Is the design distinctive?

VACUUM PACKAGING: Investigation at the AMI Foundation has shown that when a vacuum of from 27 to 28 in. is maintained in a package, the color of the product is retained longer than could be expected in a package without vacuum. This is not true in every case, because of variations in the processed meat. To get maximum color retention in a vacuum package it is advisable to avoid entrained air in the product by vacuum mixing or drawing a vacuum on the loaded stuffer.

It takes a large machine to produce 27 to 28 in. of vacuum and, apparently, consistent benefit of appearance cannot be expected with less than 27 in. As a practical matter, this would seem to place the skin-tight wrap, with a film impervious to gas, on par with some of the vacuum processes which employ a small vacuum pump.

While vacuum packaging is effective in reducing the type of bacteria that cause discolorations, it does not inhibit those that cause souring and other spoilage. Bacteria that cause greening continue to grow under vacuum but they do not blossom forth until the package is opened. A vacuum package may give a careless operator a false sense of security.

Vacuum packaging seems to offer more advantages for those who ship great distances than for those with a near-local distribution. Product with a delicate flavor, such as sliced bacon,

is definitely benefited by vacuum, particularly when shipped several hundred miles. Some change in formulation may be necessary in order to prevent excess moisture in some of the sausage products from coming to the meat surface of a vacuum package. Ring liver sausage has given trouble in this respect.

SPACE AND LAYOUT: Many plants are critically short of space for this operation. There is a trend in the industry to eliminate walls between areas of like temperature. There is increasing use of overhead area for storing shipping containers.

Product in shipping containers should move directly to storage stations alongside the shipping conveyor rather than into an intermediate holding room. This assumes that the shipping room is properly refrigerated. Ideally, the temperature of the shipping cooler should be held within a degree or so of the packaging room in order to avoid condensation of moisture in the packages.

PACKAGING MACHINERY: The trend is toward use of more high speed automatic machinery. Unfortunately, most of the automatic wrapping machines available for meat are modified units originally designed for handling other products. The machines show a lack of ability to handle slight irregularities characteristic of some meat products.

Generally speaking, automatic machines should be equipped with hand crank adjustments at crucial points rather than set screws. Furthermore, adjustments should be calibrated so that the maintenance man will be able to make intelligent changes. Particular emphasis should be placed on the means of lubrication. Availability of parts on short notice is important and some find it advisable to keep extra machine components on hand.

If it is planned to use one of the shrinkable films as an overwrap to be applied by an automatic wrapping machine, be sure the machine will handle it. Some machines will not. Because of the difficulty in getting a tight wrap in a machine, there seems to be a trend toward the use of shrinkable films and a heated air tunnel following the machine.

Conveyors should be of the type easily cleaned; neoprene belts are preferable to the mesh type.

PRODUCTION METHODS: Man-hour production rates vary greatly from plant to plant for each product. The arrangement of hand labor ahead of a wrapping machine is what determines the man-hour production of

the department. In some cases, the machine is not doing its share of the work and it might be more economical to employ all hand labor. Spacing of work stations and reaching distances have much to do with work speed. Minor changes in these conditions may lift output substantially.

A layout making use of hand-operated sealing machines can be an economical way to handle sliced luncheon meat packaging. Experience has shown that the processor must be wary of so-called "machines" that rely on too many or slow hand operations to prepare the package for sealing. In some cases, it has been found that hand operations are actually slowed because of a single operation "machine," such as one employing a sealing iron on a lever, a heated roll under which the package is passed, or a combination of lever and roller.

FRESH MEAT: Packaging of fresh meats at packer level has been slow to develop. Packaging films for fresh meats must be oxygen permeable for maintenance of color and, at the same time, must have low moisture transmission to control shrinkage. MSAT cellophane seems to be the most satisfactory film at the moment. Dehydration and loss of "bloom" have not been fully overcome by packaging methods now available. The life of packaged fresh meats is so short as far as appearance is concerned that the delay in shipping from a central point is a real obstacle to expansion in this field.

FROZEN MEAT: The picture is brighter for packaged frozen meat. Appearance does not seem to be as important to consumers as they are now buying the product in opaque packages. The big problems here seem to be the development of less expensive packaging methods and the reduction of handling necessary in present freezing methods. To sell lower priced cuts reasonably, production, packaging, and retailing costs must be reduced substantially.

In most cases, the frozen meats now available represent a "good buy" only to those consumers who realize that the higher price may be justified because of reduced fat and bone. Surveys of consumer attitudes reveal that many object to the added time necessary for preparation due to thawing before cooking. Actually, frozen meats are at their best when cooked frozen, and the package should inform the consumer of that fact.

One successful, though relatively

[Continued on page 47]

NLSMB Reports On Work In 1956-57



C. F. NEUMANN



DR. STEFANSSON

Defense of Meat and Fat Is Only One Phase of Meat Board's Research and Educational Effort

TESTIMONY of an anthropologist-explorer advocate of "living on the fat of the land," and that of a prominent nutritionist, was offered at the 34th annual meeting of the National Live Stock and Meat Board in Chicago last week in challenge to the headlong rush to blame fat for artery and heart disease.

Carl F. Neumann, secretary-general manager of the Meat Board, summarized the organization's research, educational and promotional activities at the meeting, while Dr. A. G. Hogan, NLSMB research consultant, told how the Board helps spur the development of new information about meat by supplying funds for competent investigators to finance their research.

It is premature to single out any one factor as the culprit in the problem of artery and heart disease, declared Dr. Philip L. White, secretary of the Council on Foods and Nutrition of the American Medical Association. He pointed out that many factors have been suggested as primary or secondary influences—heredity or predisposition to coronary artery disease, other diseases (such as diabetes, hypertension and obesity), the person's age and sex, fat and fat-like substances in the blood and tissues, defects in body chemistry, sex hormones, hard labor, exercise, diet and several others.

"I feel that we may safely conclude that coronary and cerebral artery diseases and thrombosis have many causes and are probably not caused by any single factor," Doctor White declared.

"Living on the fat of the land is still agreeing with me as I go toward the end of the third year of a high-fat diet and the seventy-eighth year of my life," reported Dr. Vilhjalmur Stefansson, noted Arctic explorer, anthropologist, author and student of food habits. "In youth and prime, it

served me well; in age, it tends to stave off senility."

Dr. Stefansson, on three separate occasions, has lived healthily for extended periods of time on diets made up primarily of meat, with emphasis on animal fats.

"Except for intervals of orthodoxy, I have been among the heaviest of fat eaters all my life," said Dr. Stefansson, who explains his present adventure in eating thus:

"Actually it grew out of President Eisenhower's heart attack in 1955. Being counter-suggestible, I had not been listening many days to the anti-fat clamor timed with the President's illness before I decided to revert to my favorite manner of eating of earlier years. In other words, I gave in to my hankering for a diet of fat meat.

"In my teens I was a cowboy in the Dakotas and lived happily on a diet built around bacon, sow belly and ham. Similar meat and fat diets were found to be pleasant and to my advantage in my thirties among the Eskimos, and in my fifties among physiologists and doctors."

From 1906 to 1918, with the exception of two six-month periods, Dr. Stefansson lived with Eskimos in the Arctic Circle, subsisting entirely on meat and fish.

In 1928 Stefansson and his Arctic companion, Karsten Anderson, lived a year at Bellevue hospital in New York on nothing but meat. The project was sponsored by the American Meat Institute and carried out under the auspices of the Cornell University Medical College.

"At the end of the year, we were both in better health than we had been when we started," Stefansson reports. "In fact, Anderson was under treatment for high blood pressure when the project began and he left Bellevue with normal blood pressure."

Concerning his current high fat meat diet, Dr. Stefansson relates:

"At 75 years of age in 1955, I was no longer in the prime by the calendar, nor did I feel prime. I was suffering from rheumatism and a year earlier, I had had a mild stroke. Since 1929, I had returned to the ordinary mixed diets of the city.

"However, after my stroke, for the first time in my life I went under the direction of a regular physician. One of my first tasks was to take off 10 lbs. I tried the count-your-calories reducing method, would lose a few pounds and then backslide."

Dr. Stefansson said that during the "meat year" at Bellevue he was getting 20 per cent of his calories from 32 oz. of lean meat per day, and 80 per cent of his calories from 8 oz. of suet. In 1955, he determined to lose weight by eating fats, and returned to the practice of getting at least 80 per cent of his calories from fat. Since then, meat has been his main diet, together with other animal foods such as dairy products and eggs.

"What startles me now is how much more pronounced my health improvement seems in this fourth high fat period of my life," he asserts. "I lost weight steadily without ever eating less than I felt like at any meal. My blood clot has dissolved and my heart condition has improved.

"One unexpected benefit is that the soreness and stiffness of my joints, which had been quite acute until I went on this diet, have now left me."

He says that he feels it is of special significance that the cholesterol content of his blood has remained within normal limits. An above-normal level of cholesterol in a person's blood is regarded by many medical authorities as an indication of potential heart trouble. Since it has also been suggested that fat in the diet may cause an increase in the cholesterol level, the fact that Dr. Stefansson's cholesterol level has remained

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normal, on a diet in which 80 per cent of his calories come from fat, is considered to be a point of particular interest.

GENERAL MANAGER REPORTS: "Present plentiful supplies of meat mean better health for Americans of all ages," stated general manager Neumann during the annual meeting.

Neumann said that the livestock and meat industry is meeting the challenge of keeping the nation's expanding population supplied with ample amounts of meat. He pointed out that meat production last year set an all-time record of 28,000,000,000 lbs.

While the population is going up at the rate of 8,000 people per day, Americans are also eating more meat individually, Neumann noted. Per capita consumption of meat last year amounted to 167 lbs.—a new record. He asserted that one reason for the trend toward greater consumption of meats is the broadening knowledge among consumers of the nutritive value of meat and other high protein foods.

Reports by the Board's staff brought to light a great deal of information on the organization's activities in the fields of meat research, education, information and promotion.

Since 1924, Board funds have been used for 114 research projects on the nutritive value of meat. During the past fiscal year, 17 such projects have been sponsored by the Board, with the work directed by outstanding research people at colleges, universities and medical centers.

RESEARCH: Briefly here are some of the projects the Board has supported during the year 1956-57:

Dr. W. D. Salmon, Alabama Polytechnic Institute, is studying the relation of diet to functioning of the liver and heart. Dr. F. J. Stare, Harvard, is conducting research on nutritional factors in relation to heart disease. Dr. F. A. Kummerow, University of Illinois, is carrying out research on the effect of protein, fat and carbohydrate on cholesterol.

Dr. N. S. Scrimshaw is supplementing low level diets of a group of Guatemalan children with animal fat. Dr. A. E. Hansen, University of Texas, is studying the value of fat in the diet of infants and children. Dr. R. T. Holman, Hormel Institute, is studying essential fatty acids. Dr. Grace Goldsmith, Tulane, is studying cholesterol retention and excretion. Dr. A. H. Smith, Wayne University, is doing research on the effect of heat on the nutritive value of meat.

Dr. F. R. Steggerda, University of Illinois, is doing research on min-

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What Can I Do to eliminate fat separation in my wieners and bolognas?



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eral and protein utilization. Dr. A. H. Washburn, University of Colorado, is studying the relation of diet to child health.

Dr. Pearl Swanson's research at Iowa State College is concerned with protein in the diet of older people. Dr. Charlotte Young, Cornell, is studying the effect of reducing diets with liberal amounts of meat and moderate amounts of fat.

Dr. Ruth Leverton recently completed research at Oklahoma A. & M. which showed that meat as it is eaten today contains more protein, fewer calories and less fat than it has been getting credit for. Dr. B. S. Schweigert, American Meat Institute Foundation, is studying the vitamin B₆ content of meat. Drs. Brady and Turner, University of Missouri, are doing research on dark cutting beef.

Dr. C. A. Elvehjem, University of Wisconsin, is continuing the study of amino acids from meat. Dr. A. Harper, University of Wisconsin, is undertaking a long-term study on the part meat plays in the digestive process.

PROMOTION: Record breaking supplies of meat last year did not pile up in storage, but were eaten. This was the result of gigantic, coordinated promotion and merchandising programs in which all segments of the industry cooperated. This great self-help program was made possible through the established facilities of the National Live Stock and Meat Board, service organization of the livestock and meat industry.

New full-color beef, pork and lamb posters were developed by the Board in addition to a variety of recipe books and folders. Booklets on nutrition for expectant mothers and the proper feeding of pre-school children were among the newer publications during the past year. Nearly 4,000,000 pieces of meat literature were distributed by the Board.

The Board recently added a brand-new service of full-color pictures of appetizing meat dishes for newspapers. Already, 32 dailies of 20 states are making use of this color service. In addition, the NLSMB regularly provides meat copy, recipes and illustrative material on meat to nearly 3,000 newspapers throughout the country.

Some 7,000,000 people from 7,282 cities and communities in 47 states and nine foreign countries saw the Board's educational meat exhibits last year. There were 96 such exhibits at fairs, livestock expositions and food shows in 27 states.

Fifty-three major cooking schools were presented by the Board in the

past year in 24 states and Canada. Attendance averaged over 5,000 homemakers at each of the four-day schools.

The Board's nutritive and home economics exhibits were displayed at 24 state and national meetings of professional people in the fields of medicine, nutrition, public health and education.

MOVIES AND TV: A feature of the annual meeting in Chicago was the showing of the Board's newest full-color movie, "With An All-Star Cast," which covers the subject of meat cookery by the dry heat methods of roasting, broiling and pan-broiling. The Board's three new short features on beef, which were produced for use on television, were also shown at the meeting. The Board now has a total of nine movies on meat—not including the TV beef shorts. The nine movies had an average of 99 showings every day of the year before a variety of audiences. They were seen by 3,261,825 people. In addition there were 469 television showings of the Board's movies.

The Board also has in circulation 33,000 filmstrips on meat.

In the field of television, besides the showing of meat movies, the Board reached millions of consumers with information on meat through 395 personal appearances of staff members on 142 stations in 127 cities of 43 states. Moreover, the Board's exclusive meat script and photo service was used last year by 146 stations in 44 states.

There were also 355 guest appearances on 191 radio stations in 151 cities of 37 states. Moreover, the Board's daily transcribed homemakers' program, "Mary Blaine Time," is now being used by 198 stations in 46 states. This service provides each participating station with a new 15-minute program every day five days a week, for a grand total of 51,480 programs on meat in a year's time.

More than 1,500 radio stations also receive the Board's regular radio script which features meat recipes, menus and other pertinent information on the subject.

A total of 671 educational meat programs was presented in person by the Board's meat specialists, home economists and nutritionists in the past year for audiences of consumers, students, meat retailers, teachers, agricultural groups, service clubs and others.

Reports were also presented at the annual meeting on the Board's activities in cooperation with agricultural colleges. These include the sponsorship of intercollegiate meat judging contests at four major livestock shows. The Board also conducted three undergraduate clinics for animal husbandry students at Nashville, Tenn., Oklahoma City and Ogden Utah. The third major project in this field is the Reciprocal Meat Conference which is held each year in Chicago in connection with the annual meeting and brings leading meat scientists and teachers together to confer on the related subjects of research and consumer education.



OPPORTUNITIES FOR the animal husbandry graduate in the meat packing industry were discussed by John W. Rucker (standing), head of the industrial relations department of Neuhoff Packing Co., Nashville, Tenn., during panel discussion and question forum of Meat Board-sponsored undergraduate clinic at Nashville. Other panel members shown (l. to r.) are: A. Z. Baker, president, American Stockyards Association; David M. Petras, acting director, Livestock Division, Agricultural Marketing Service, USDA; Carl F. Neumann, Meat Board general manager; William Wahmann, general manager, Neuhoff Packing Co., and David Patterson, manager, Nashville Union Stock Yards. The National Livestock and Meat Board conducted three such clinics.

One-Sausage Firm's Packaging Plan

THE Jessie Jones Sausage Co. of Raleigh, N. C., not only placed all of its eggs in one basket, but it hatched them out into a successful enterprise. The firm decided that the marketing of one sausage product had certain inherent advantages: maximum utilization of equipment as there is no down time between batches; economy in manufacturing as all batches are prepared at the maximum weight in terms of the equipment available; simplification of product quality control as only one basic formula and seasoning blend need be checked, and maximum impact from a limited advertising budget since consumer recognition is sought for only one item.

This feature of single product was merchandised by the firm in building standing as a top bologna producer.

To take advantage of the growing trend toward self-service, the firm began to slice and package its product in 8-oz. and 1-lb. packages. To enhance the appearance of the package, the firm elected to use Miller & Miller Spot-Lite labels that feature a colored reproduction of the sliced item. The label tends to minimize fading as

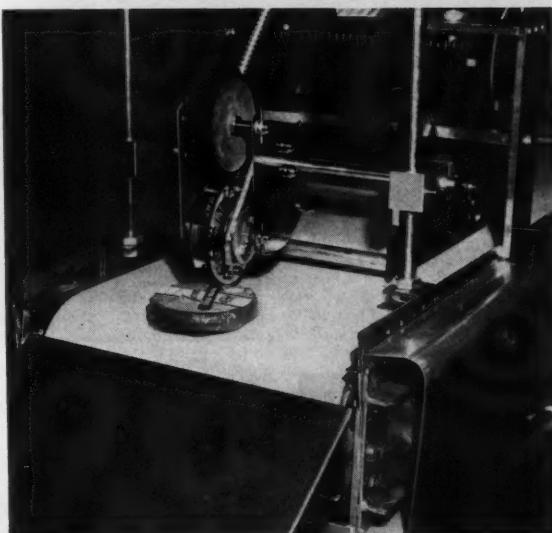
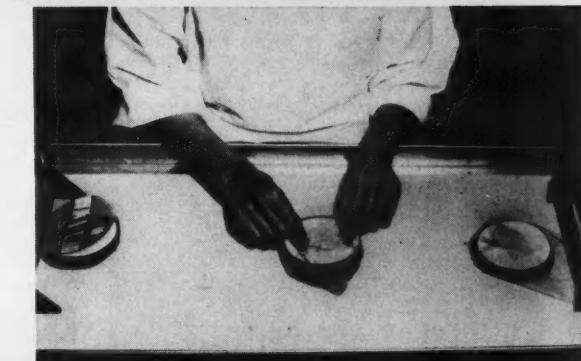
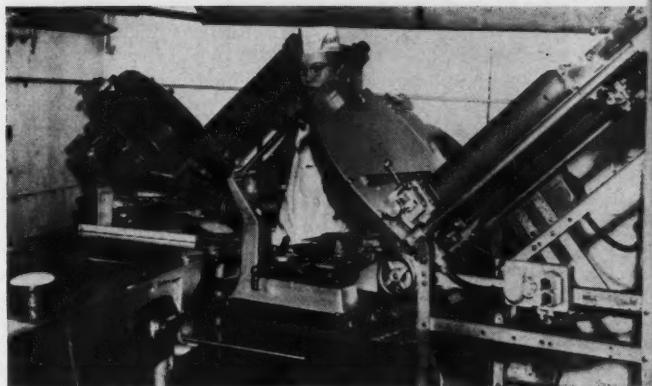
TOP: Sliced product is placed on platter in front of sheeter. Location of slicer's discharge permits flexibility in operator assignments. SECOND: By bringing pulled portion of film against the heated cutoff wire (line in front of metal platter) operator cuts sheet to size for stacked product. THIRD: On discharge from first heat sealer, the package's second and final tuck fold is made ready for sealing, along with the label, by the second sealer. BOTTOM: The package passes side blowers and dater.

the customers generally leave the packaged product in the display case with the label side up. The label carries all the product information needed to help the customer make her selection—product, packer identification, weight and price. Since the label carries the product's picture, the customer looks at the meat only when she has pretty much made up her mind that she wishes to buy.

To get a good shelf life for its product, the firm selected Saran for its film and the Miller & Miller "Slice'N'Pak" line for wrapping. This line is a semi-automatic one that combines the handwrapping advantage of a tight and snug wrap for each package with the economies of machine sealing and conveyorization.

The company's packaging line is headed by two high-speed Enterprise slicers that slice to a stack count, move the stacks onto the platter of a scale and then slide the weighed stacks onto a takeoff arm. One employee loads and operates the slicers and makes weight for one scale when both machines are running. The slicer pauses intermittently in its weighing cycle so that the operator can add or take product.

Another employee checks weight full time, working on whichever slicer is in operation. The slicers are so grouped that she can handle the output of either unit while the other is being loaded. The weighed stacks are placed on a metal apron and from here another worker takes the stacks and places them, along with the circles of white



food board used for backing, on film sheets which she cuts from a roll with the aid of a hot wire.

The units then travel to the first of two package formers who tuck approximately half of the film around the back of the package and feed it under the conveyor-fed heat sealer. The packages continue to travel on the belt and two operators complete the wrap, place a label over the seal and guide the packages under the second of the sealer units which, in one operation, finishes the heat sealing and affixes the label. The packages then travel past a side shrink blower that directs a stream of hot

air against the sides, causing the Saran to shrink, and on past the Kiwi coder that dates the package to the packoff station where the finished units are placed in shipping boxes.

The eight-girl line can package 1,000 lbs. of the 1-lb. package and 750 lbs. of the 8-oz. package for a output of about 2,500 units per hour, says H. H. Hawkins, plant manager.

The firm's business has prospered until it now has 18 driver-salesmen servicing its accounts. The company has contracted for an increase in its advertising budget and has a planned premium campaign that will be self-liquidating, according to Hawkins.

Holiday Frozen Meats

[Continued from page 30]

through which the face of the steak is visible. The edges of the package wear the gingham pattern and the brand name.

A platter display illustration is employed on the boxes for such items as buttered steak where the vignette can give emphasis to the merit of the wholly-covered product. The display features a steak covered with butter and, for added impact, the word "butter" in the product identification legend is printed in golden yellow.

The box of clear white food type box-board is locked with top and bottom insert flaps. The panel carrying the illustration, etc., is printed on a waxed sheet that is glued to the top and two sides. The unit is machine overwrapped with clear film.

When the firm wishes to feature multiples of its boxed products as a "special," they are tied together with industrial tape bearing the price and package count, such as "3 for \$1.00" (see photo on page 30).

Ground beef patties are packaged in a non-visible box which carries the product identification in bold reverse white on a red circle on the front of the package. This kind of package is used for items intended for mass product display. The printing is done on the box-board, yielding a colorful box at an economical cost.

After product is inserted in the package the end flaps are glued and overlapped for sealing. The whole package is overwrapped in clear film.

The different Holiday packages are overwrapped with the same machine as only a slight adjustment is needed to prepare it for a change in package shape. Since all the box packages are either oblong or square, and vary only slightly in height, the adjustment can be made quickly.

All the packages in the Holiday line spell out how the product is made. For example, the consumer is told that beef patties are made of finely chopped beef, molded, frozen and sliced. President Wolf says that repeat business can be gained only with a top quality product that is honestly merchandised for what it is. He also believes that a good deal of consumer educational work must be done before frozen meats can gain wide acceptance.

Weight and unit count are stated on each package to enable the shopper to determine the suitability of the meat for her menu purposes.

The firm's line of frozen meats includes veal cutlets and pork chops in addition to the specialty beef items.

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NSC Executive Committee Plans Two-Day Packer Program for Fall Safety Congress

Meeting at the Oscar Mayer & Co. plant in Madison, Wis., the executive committee of the meat packing, tanning & leather products section, National Safety Council, approved the final form of the program to be held on Tuesday and Wednesday, October 22 and 23, at the Congress Hotel, Chicago, during the National Safety Congress.

The section's program is part of a week-long safety meeting that also will feature automotive fleet, power plant and construction safety programs along with a large exhibit of protective equipment for personnel and machinery.

Howard Rebholz, safety director of The Rath Packing Co., Waterloo, and general chairman of the section, said that meat packers who plan to attend the congress should contact John Kato, senior safety engineer, National Safety Council, Chicago 11, for room reservations. All rooms in the main hotels already are taken and only limited space in outlying hotels now is available.

The first day of the section's meeting will feature a panel discussion on "What's My Line in Safety?" Moderator will be Charles Elsby, safety engineer, Employers Mutual of Wausau, Milwaukee. Participants will be Eddie Burns, plant superintendent, G. H. Hammond Co., Chicago;

Dr. James L. Salomon, medical director, Ford Aircraft Division, Chicago; Miss Bernice McDermott, registered nurse, I. Miller & Sons Co., Long Island City, N. Y., and John Russo, safety director, Allied Kid Co.

Topics to be discussed during the second day's program are: "Don't Gamble with Safety," by Clyde Powell, public relations director, Lehigh Safety Shoe Co., Endicott, N. Y.; "At Your Service," by Bob Powell, director of the NSC membership bureau, and "If the Shoe Fits," by N. C. Whitsett, general manager, High-Test Safety Shoe Division, St. Louis. These talks and the Tuesday program will be followed by an audience discussion period.

The presentation of awards to the winners in the meat packers' safety contest for the year July, 1956, to June, 1957, will be made October 22.

During the congress program, Don MacKenzie, assistant director, department of packinghouse practices and research, American Meat Institute, Chicago, will present a report of a safety survey conducted among AMI member plants as to the types and causes of accidents and the recommended preventive measures.

An engineering committee under Richmond Unwin, assistant secretary, Reliable Packing Co., Chicago is to conduct a study of the design of var-

ious packinghouse trucks, such as charging, smoked meats, sausage, etc., to formulate a standard design for the industry that will be best for safety and handling ease.

The executive committee recommended that sides of beef be pushed rather than pulled on rails, pointing out that in the event of an open switch—the principal cause of beef side handling accidents—the trolley and side will fall away from the employee rather than on top of him. The committee also urged the mandatory wearing of hard hats by beef dressing and loading personnel. Robert Harschnek, safety director, Swift & Company, Chicago, said that this rule is enforced at all Swift units and has virtually eliminated trolley injuries.

The executive committee members were guests at Oscar Mayer's new cafeteria at lunch, with Stanton Stavrum, plant superintendent, acting as host, and had dinner at safety director John Thurman's new do-it-yourself home, which he built with the aid of his son and a neighbor. The group also toured the Oscar Mayer plant, seeing the new IBM computing scale on the hog dressing floor and slicing and packaging operations.

Canadian Packer Employees Fare Better Than Average For Manufacturing Workers

Working conditions in the Canadian slaughtering and meat packing industry were found to be equal to or better than the average for manufacturing as a whole at April, 1956, according to information released by Milton F. Gregg, Minister of Labor.

The study, which was conducted by the labor department's economics and research branch, covered 80 establishments and 17,985 plant employees. The study showed that four-fifths of the plant employees were on a five-day, 40-hour week. Two weeks' vacation after five years and three weeks after 15 years were predominant. Nearly 95 per cent of the employees enjoyed eight or more statutory holidays per year; approximately 75 per cent were covered by pension plans, and about 95 per cent were covered by group life insurance.

In all provinces except Quebec and Ontario, plant workers comprising more than 90 per cent of the provincial total were in packing plants reporting a 40-hour week. In Quebec about 11 per cent of the workers were on a 45-hour week, and in Ontario more than a fifth of the workers were in plants on a 45-hour week.

The practice of granting rest periods



NSC EXECUTIVE committee members seated in Oscar Mayer conference room are (l. to r.): John Kato, NSC senior safety engineer; A. J. Dittmer, office manager, Gutmann and Co., Chicago; Robert Harschnek, safety director, Swift & Company, Chicago; Martin Cernetisch, safety director, John Morrell & Co., Ottumwa; H. L. Clover, safety director, International Shoe Co., St. Louis; Richmond Unwin, assistant secretary, Reliable Packing Co., Chicago; Don MacKenzie, assistant director, department of packinghouse practices and research, American Meat Institute, Chicago; Alex Spink, safety director, Hygrade Food Products Corp., Indianapolis; Ralph Appell, personnel director, Wolverine Shoe & Tanning Corp., Rockford, Mich., and Jake Naumer, secretary, and J. T. English, personnel and industrial relations director, both of DuQuoin Packing Co., DuQuoin, Ill. Standing at rear are John Thurman, safety director, Oscar Mayer & Co., Madison, and Howard Rebholz, safety director, The Rath Packing Co., Waterloo, Ia. Group planned packer program for fall safety congress.

ods was universally reported throughout the meat packing industry. The most common practice in all regions was two ten-min. periods per day, although 31 per cent of the employees in Alberta and 10 per cent in British Columbia were in plants reporting two 15-min. periods.

Employees in plants reporting pension plans ranged from 59 per cent of the total coverage in Quebec and Saskatchewan to 91 per cent in the Maritimes. In the Maritime region nearly half the packinghouse employees were in establishments where the entire cost of the pension plan was borne by the employer. In the other regions a 50-50 arrangement was more common, although the proportion in plants paying the entire cost was substantial in several provinces.

Group life insurance plans were prevalent in all regions, covering between 91 and 100 per cent of the employees. The cost-sharing arrangement for group life insurance showed considerable variation between regions.

Funds for Meat Inspection

Governor Holmes of Oregon has signed house bill 420, which appropriates funds to begin the new mandatory meat inspection program in that state on July 1 of this year.

21 Organizations Now Back S-1356, WSPA Says

Resolutions endorsing S-1356 and similar bills in Congress to transfer regulatory authority over packers from the USDA to the Federal Trade Commission were passed last week at the annual meetings of the National Association of Retail Grocers and Wyoming Stock Growers Assn.

According to the Western States Meat Packers Association, a strong advocate of the transfer, this brings to 21 the number of organizations supporting S-1356 and companion bills. The other groups are: National Milk Producers Association, National Wool Growers Association, American National Livestock Auction Association, National Farmers Union, River Markets Livestock Group, wool grower associations in Idaho, Utah and Wyoming and Utah cattle group.

Also, the National Renderers Association, National Fisheries Institute, National American Wholesale Grocers Association, National Candy Wholesalers Association, National Federation of Independent Business, Inc., National Institutional Wholesale Grocers, National Retail Dry Goods Association, U. S. Wholesale Grocers Association and Cooperative League.

Packaging Roundup

[Continued from page 32]

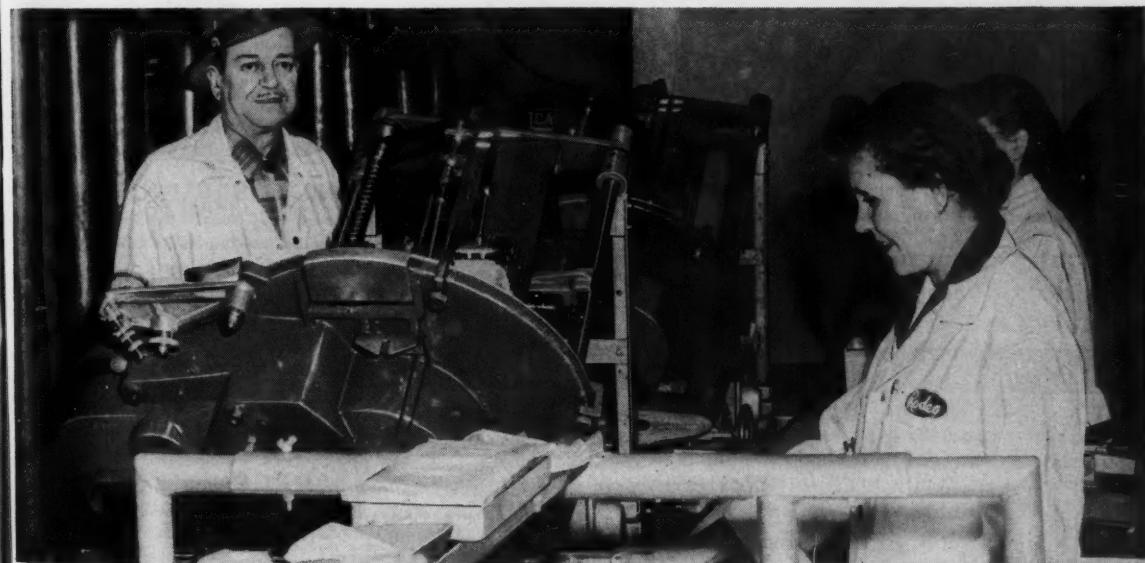
expensive, technique is the use of a gas impermeable film bag with good low temperature resistance to brittleness. This is filled, air is evacuated, the bag is sealed and placed in a waxed carton which has a window to show the product. A variation is the use of a waxed box which is overwrapped with a waxed paper.

Another method which has not yet been well accepted generally, but which shows promise, is application of a dip coating of plastic material. The one now being used is wax and some problems have been experienced in stripping it from the product.

Nutrition Conference for Feed Manufacturers Is Set

Cornell University's 1957 nutrition conference for feed manufacturers will be held October 31 and November 1 at the Statler Hotel, Buffalo, N. Y. This conference, sponsored by the departments of animal husbandry, poultry husbandry and bio-chemistry and nutrition and the Graduate School of Nutrition of Cornell, is conducted in cooperation with the American Feed Manufacturers' Association.

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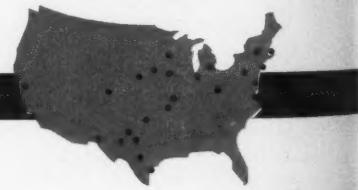


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The Meat Trail...

Armour Acquires King Plant At Nampa, Ida., from Safeway

Armour and Company, Chicago, acquired the King Packing Co. plant at Nampa, Ida., from Safeway Stores, Inc., this week and will take over operation of the business July 13.

The plant employs approximately 150 persons. Present personnel will be retained by the new management, W. A. COON, Armour general manager for the Pacific coast region, announced.

"Acquisition of the plant at Nampa will enable Armour and Company to share in the continuing growth of the livestock industry in Idaho," Coon said, "and the plant will also provide us with a source of supply for our customers."

Coon also announced that J. R. (Bob) KEMP will be transferred from Chicago to Nampa as general manager of the King plant. Kemp is widely known in the Northwest. He is a native of Seattle, and he worked at Armour plants in Spokane and Portland before going to Chicago in 1953. He had charge of Armour livestock buying operations in Southern Idaho several years ago.

OTTO EBERLE of Nampa will become general superintendent in charge of all production operations at the King plant.

The King plant has a capacity of 32,500 cattle, 50,000 lambs and 10,000 calves annually. The plant also has a sausage kitchen and smoked meat and sliced bacon production facilities. Safeway Stores, Inc., has operated the plant since 1955.

Fire Causes \$58,000 Loss

Fire caused an estimated \$58,000 damage to the plant of Wiman Packing Co., Madisonville, Ky. VAUGHN WIMAN, owner, said the blaze spread from a gas kettle for cooking ham.

JOBs

EVERETT EDWARDS has been named superintendent of the Armour and Company plant at South St. Paul, Minn., succeeding C. J. WACKER, who had held the post since 1944. Wacker retired after 37 years with Armour and Company.

Swift & Company, Chicago, has appointed CARL W. JENSEN as head of the gelatin and stabilizer department, headquartered at the Swift gelatin plant in Harrison, N. J., E. A.



SOLDIER-SCIENTISTS such as Pvt. Philip Gold (above) are helping to develop and improve foods and containers for the Armed Forces while at the same time gaining valuable experience in their chosen fields. Gold, a chemist in the animal products laboratory at the Quartermaster Food & Container Institute, Chicago, is shown as he withdraws meat flavoring extract from a flask during experiments to determine flavor characteristics. He is one of 40 soldier-scientists supplementing civilian research staffs at the Quartermaster Food & Container Institute.

Moss, vice president, announced. All operations, including sales, will be conducted from the Harrison office. Jensen, who has been associated with Swift's gelatin and stabilizer business for about ten years, has been the east coast representative for the past few years.

JOSEPH A. BUSCEMI, ex-marine and former All-American football player at the University of Illinois, has been named manager of the beef department of Stark, Wetzel & Co., Inc., Indianapolis. He succeeds DON REID, sr., who requested a transfer to other duties. Formerly associated

with the USDA grading service, Reid joined the Stark & Wetzel organization ten years ago and had served as head of the beef department since that time. Buscemi, who has served as assistant beef manager for the past two years, began working for Stark & Wetzel as a salesman in Lafayette in March, 1950. He was recalled to active duty with the U. S. Marine Corps in 1951 and served 11 months in Korea before leaving the service in December, 1952. He has worked in the beef department since his re-

turn from the service. Buscemi was graduated from the University of Illinois in 1948.

W. A. WILSON, a veteran of 25 years in the wholesale and retail meat industry, has joined Ryan Meat Co., Memphis, as market manager. Mrs. R. CARTER RYAN, owner of the purveying firm, announced.

GERALD B. SNYDER has been promoted to manager of purchases at the Sioux Falls (S. D.) plant of John Morrell & Co., C. I. SALL, general manager, announced. He succeeds JOHN M. LOWE, who was transferred recently to the Ottumwa (Ia.) plant and named manager of the

company's packaging division. A veteran of 16 years with Morrell, Snyder served in the European and South Pacific theaters of operation during World War II and resumed his purchasing department post in 1946.

TRAILMARKS

Bob Ford Provisions, 123 Scott st., Buffalo, N. Y., is one company that is taking the initiative in an effort to get more business when the St. Lawrence Seaway is finished in about two years. Bob Ford, owner of the firm, has been writing to shippers in various European ports, telling them of the services his company can provide for them when their ships visit the Buffalo port. The company last



J. BUSCEMI



FIVE INTERNATIONAL diesels, including one shown above, have been purchased by Modern Meat Packing Co., Norwalk, Calif., for over-the-road hauling of its products.

year took over the business of John Gehm Meats, a 56-year old firm that sold provisions to steamers coming into Buffalo harbor. Bob Ford now operates a 35-ft. launch to sell ship supplies. The company expects this phase of its business to grow tremendously when more foreign ships use the new seaway.

A charter of incorporation has been issued to the Kentucky Meat Packers Association, Inc., Louisville. Incorporators are: C. E. (CHARLIE) FIELD, Field Packing Co., Owensboro, president of the association; T. H. (TED) BROECKER, The Klarer Co., Louisville, vice president; J. C. KOCH, Koch Beef Co., Inc., Louisville, secretary-treasurer; W. S. JOHNSON, W. S. Johnson Co., Inc., Owensboro; EMORY GILLAM, Ashland, and J. R. PARKER, Georgetown.

CHRIS E. FINKBEINER reportedly has announced informally that he will run for governor of Arkansas in 1958. The president of Little Rock Packing Co., Little Rock, told a luncheon meeting at Warren, Ark., that he will run in the next Democratic primaries "come what may," according to the *Arkansas Gazette* of Little Rock. Finkbeiner was mentioned strongly as a possible candidate for the top Arkansas post in 1956.

JOHN W. COVERDALE, public relations director of the agricultural bureau, The Rath Packing Co., Waterloo, Ia., was one of six persons who received alumni merit awards at Iowa State College, Ames, during the annual alumni day luncheon on June 15. The award was for



J. COVERDALE

meritorious service in his field and contributions to his fellow men. Secretary of Agriculture EZRA TAFT BENSON also was among those honored. A 1906 graduate in animal husbandry, Coverdale operated his own farm and served as state leader of county agents before joining Rath in 1932 as manager of the feed and fertilizer division. He was named director of the company's agricultural bureau in 1943 and served in that capacity until 1953, when he became public relations director of the bureau. Coverdale is president of the Iowa Good Roads Association, vice president of the national committee on boys' and girls' 4-H Club work and chairman of the board of the Waterloo YMCA. He



AN INTERNATIONAL note has been added to "National Hot Dog Month." Gilberto Alcaino Valls of Sao Paulo, Brazil, is shown during recent visit to Chicago where he conferred with officials of Tee-Pak, Inc., sponsor of the event, on plans for observing the special month in Brazil. Valls introduced the hot dog to Brazilians a year and a half ago and now sells approximately 30,000 each month at his shop in Sao Paulo.

formerly was chairman of the Black Hawk war bond committee, president of the Waterloo Kiwanis Club, president of the Waterloo Chamber of Commerce and chairman of the board of directors of the Waterloo Salvation Army.

Jacob Stern and Sons, Inc., New York City, is marking its 100th anniversary in the hide business. The New York office is managed by WILLIAM KATZENBERG, the fourth generation in a family of hide men. His father, MILTON R., still is active in an advisory capacity. The company's tallow, grease and vegetable oil business is conducted from Philadelphia under the direction of LUCIEN KATZENBERG, SR., and LUCIEN, JR. The Stern firm was very active in importing hides and skins before World War II. Because of changes in world trade, the company now is engaged extensively in exporting.

William Davies Co., Inc., Chicago and Danville, Ill., is observing its 40th year of operation. The company is a subsidiary of Canada Packers, Ltd., Toronto.

W. I. (RED) BOWMAN of Montgomery, Ala., has been re-elected president of the Alabama Stockyards Operators Association, Inc.

Appointment of Otto Weber Associates, Inc., as broker for the Armour and Company line of prepackaged meats in the New York metropolitan area has been announced by D. B. LOVE, general manager of the frosted

meats division, Armour and Company, Chicago. Included in the line are flash frozen fresh meats, "main meal" meats, "3-minute" meats and pot pies.

DONALD W. TURNHAM, chemist in charge of the Swift & Company research laboratory at North Portland, Ore., has been elected secretary-treasurer of the Portland Industrial Chemists Association.

GEORGE A. MORRELL, who retired in 1954 as vice president and treasurer of John Morrell & Co., has been elected a director of Employers Mutual Casualty Co., Des Moines, Ia. He still serves as a Morrell director.

The Byer & Bowman advertising agency, Columbus, O., has been re-appointed to handle advertising and sales promotion for Bob Evans Farms, Inc., Columbus, maker of Bob Evans country sausage.

RAY S. PAUL, a vice president of The Rath Packing Co., Waterloo, Ia., is recovering from injuries received when his automobile was struck broadside by another car June 13 in Waterloo. Paul, 61, suffered broken ribs and shock. A friend riding in the car with him was injured fatally.

PLANTS

Arizona Pet Food Co., a new firm, has begun manufacturing Dude and Can-O dog food in a \$60,000 plant at 2505 S. 15th ave., Phoenix. The plant employs 20 persons and can produce as many as 3,000 cases of pet food per day, according to GEORGE GREEN, formerly of Los Angeles, who is plant manager. HAROLD SWALLEY, also of Los Angeles, has been named production manager. The plant is operated by the Jerome brothers, PAUL, FRANK and V. V., who also own Phoenix Tallow Co., Southwest Stock Co., Southwest Hide Co. and other interests in New Mexico and California.

Armour and Company has closed its branch house at Spartanburg, S. C., and transferred personnel to the Armour unit at Greenville, S. C., which now will serve the Spartanburg area.

Paulus Brothers Packing Co., Salem, Ore., has received a permit from the Salem city engineer's office to construct a \$240,000 reinforced concrete warehouse at 1611 Oxford st. The building will have a floor area of 118,000 sq. ft. The building contract has been awarded to Viesko and Post.

LEON B. SOUTHWICK has sold his

slaughterhouse in Hydetown, Pa., to DONALD HUTCHINSON of Hydetown. The 11-year-old plant specializes in custom slaughtering.

A charter of incorporation has been granted to Smoked Foods Products, Inc., Jackson, Miss., authorizing capital stock in the amount of \$20,000.

DEATHS

BURNS M. DAVISON, former director of the Illinois department of agriculture, official of a number of livestock associations and father of HOMER DAVISON, vice president of the American Meat Institute, died on June 4 in Springfield, Ill. He was 85 years old. The Illinois general assembly memorialized Davison in a resolution, citing his service as general manager of the Illinois State Fair and leadership in the National Swine Growers Association, Illinois Hereford Breeders Association, National Association of Agriculture Commissioners and American Association of Fairs and Expositions. He is survived by his widow, MARY QUICK, and two sons, HOMER and EUGENE.

EDWARD E. ROTHE, 92, of Hauser Packing Co., Los Angeles, is dead. Rothe was the owner of Rothe & Ziegler Co., which was established in 1895 and affiliated with Hauser Packing Co. in 1919.

RAY FISHER, 40, manager of the Buffalo (N.Y.) division of The Rath Packing Co., Waterloo, Ia., for the past nine years, died recently. He served 18 years with the company.

Beef Slogan Contest in Final Lap; Judges Named

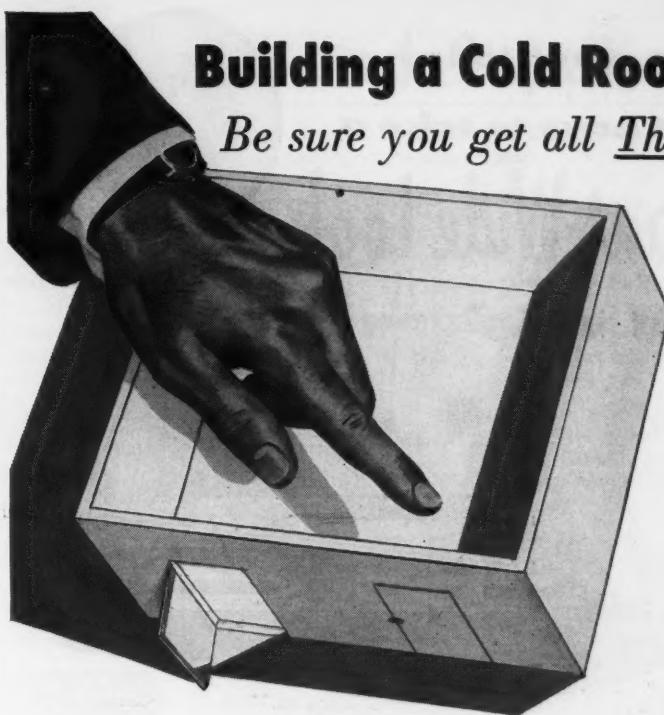
Five leaders of the cattle and beef industry will judge the beef slogan contest of the Junior American National Cattlemen's Association.

President Dale Robinson announced that the judging panel for the contest, which closes July 1, will include: Mrs. M. E. Trego, Sutherland, Neb., president of the American National CowBelles; Wesley Hardenbergh, Chicago, president of the American Meat Institute; Don C. Collins, Kit Carson, Colo., president of the American National Cattlemen's Association; Ed Karlen, Columbia, S. D., president of the National Beef Council, and Carl F. Neumann, Chicago, general manager of the National Live Stock and Meat Board.

The contest is open to all persons. Slogans of five words or less should be sent, one to a postcard, to Robinson at Ralph, S. D., before July 1.

Building a Cold Room?

Be sure you get all Three



1. THE RIGHT MATERIAL—UNITED'S B. B. (block-baked) CORKBOARD

No fillers—no binders—low "K" factor—easy to install—strong—lightweight—flexible. Bonds readily—works as easily as lumber.

2. THE CORRECT DESIGN—UNITED'S DESIGN SERVICE

Our engineers are trained insulation experts—available to consult, design and specify complete installations of insulation for practically every job condition and to your specifications.

3. THE PROPER INSTALLATION—UNITED'S INSTALLATION SERVICE

Our skilled erection crews, located at each of our branch offices can handle your complete installation. Avoid delays and improper applications of insulation by using United's experienced design and installation service.

United Cork Companies' have 50 years of experience and leadership in serving the requirements of the refrigeration industry with a quality product. If you have a low temperature insulation problem, use the coupon below for additional product information and installation data. Your United representative will be glad to advise you.



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5 Central Ave., Kearny, New Jersey



Manufacturers and erectors
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Engineering and installation offices, or approved distributors, in key cities—coast to coast.

In meat today...

it pays to take a

Plant-Wide Look at weighing!



which do you have . . .

**isolated scales . . . or a modern
weighing system to control your costs?**

The meat industry is under pressure . . . to reduce costs . . . raise efficiency. And managements today see *weighing* in a new perspective—not as isolated scales, but as a vital element in the overall cost-control system. This means the right scales in the right places . . . to supply basic accounting records of materials received, processed, shipped, transferred.

Weight records directly affect costs, inventory control and customer billings. Weights must be right the *first* time. Whether discovered or not, weighing errors can lead to losses in profits and customer good-will.

To assist you with your "weight control" problems, Toledo offers the choice of a complete line of models, plus the experience and services of factory-trained representatives conveniently near you.

NEW TOLEDO WEIGHT FACT KIT . . . Shows you the job your scales



are now doing! This new Toledo Weight Fact Kit will help you determine how well your scales measure up as a *weighing system*—show you if any scales are "misfits" in capacity, application or location—help you detect weighing inefficiencies that drain off profits. It's free—no obligation! So be sure to request yours. Address Toledo Scale Co., 1413 Telegraph Rd., Toledo 1, Ohio.

TOLEDO
HEADQUARTERS FOR SCALES



Flashes on suppliers

YORK CORPORATION, INDUSTRIAL DIVISION: RICHARD C. NIESS, formerly assistant manager of air conditioning sales, has been named manager of refrigeration sales. Niess joined the York Corporation in 1944 and has served successively as sales engineer and supervisor of air conditioning products. Niess is a member of the American Society of Refrigerating Engineers.



RICHARD C. NIESS

AMERICAN VISCOSA CORP.: To provide better service to cellophane users in the central, southwestern and Rocky Mountain states, the film division of this Philadelphia, Pa., firm has opened a 50,000 sq. ft. distribution center at Melrose Park, Ill.

DIVERSEY CORPORATION: HARVEY E. BLAND has been named manager of the technical service department of this Chicago concern.

TEE-PAK OF CANADA, LTD.: JEAN-PAUL BERTRAND has been named a sales representative of this Toronto manufacturer of cellulose casings, it was announced by E. T. WEBSTER, general manager. Bertrand will cover Eastern Canada, including Ontario, Quebec, Nova Scotia, New Brunswick and Pr. Edward Island.

THE GIRDLER CO.: W. Doss LUMPKIN has joined the catalyst department of this Louisville, Ky., firm. He will specialize in the marketing of catalysts employed in processing fats and oils.

CLINTON CORN PROCESSING CO.: The Atlanta, Ga., division sales office of this Clinton, Ia., firm has been moved to 504 Bona Allen building. R. C. RAU is in charge.

E. I. DU PONT DE NEMOURS AND CO.: Plans to build a new cellophane plant near Tecumseh, Kan., have been announced by this Wilmington, Del., company.

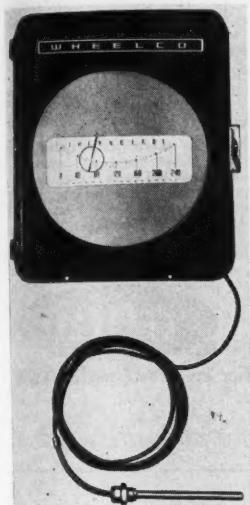
CLARK EQUIPMENT CO.: Two executive promotions in the industrial truck division of this Battle Creek, Mich., firm have been announced. L. A. DEPOLIS has assumed the duties of director of sales and BERT E. PHILIPS has been named sales manager.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

INDICATOR CONTROLLER (NE 417): The Wheelco Instruments Division of the Barber-Colman Co. has developed a new thermometer series covering recorders, recorder-controllers and indicator-controllers. The

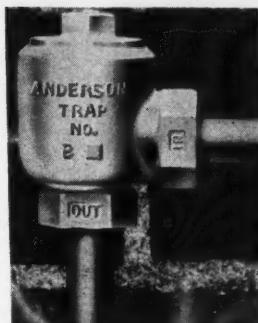
vides temperatures down to -10° F. under all conditions and has automatic equipment controls for both heating and cooling to make the unit maintenance-free on transcontinental runs. The two compressors can be alternated; each is capable of keeping the temperature down to requirements. Reduced power needs allow use of a $12\frac{1}{2}$ -kw. diesel engine alternator set.



unit illustrated above has an indicator scale $7\frac{1}{2}$ in. long with black screened figures and gradations on white background. The set point and controller variable are both indicated. This unit uses the plug-in type control chassis.

RAILWAY REFRIGERATION UNIT (NE 411): A compact, 600-lb. refrigeration system which is claimed to require little space and power has been developed by Carrier Corp. The refrigerating capacity pro-

THERMOSTATIC STEAM TRAP (NE 416): The V. D. Anderson Co. trap has been designed to meet all weather



er conditions in outdoor industrial steam processing. Features are: 1) special alloy valve; 2) forged steam bronze cap; 3) removable cap that permits easy maintenance; 4) tapered valve; 5) heavy duty cast steam bronze or semi-steel body, and 6) constant spring load bronze and monel bellows. This trap is suited for capacities up to 31,000 lbs. of condensate per hour. Pipe sizes range from $\frac{1}{2}$ in. to $1\frac{1}{4}$ in. on this steam trap.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (6-22-57).

Key Numbers _____
Company _____
Name _____
Street _____

CARGO COOLER (NE 419): Weighing only 315 lbs., this heavy duty unit is designed for maintenance



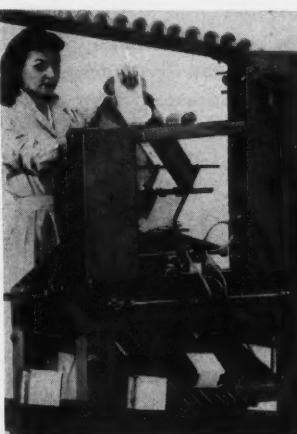
of temperatures for foods and packinghouse products within the 35° F. to 45° F. range. This Hunter Manufacturing Co. unit can be employed in insulated truck bodies up to 18 ft. long. The cargo cooler is powered by the truck engine and contains all components except the compressor, which is mounted on and driven by the truck engine by a V-belt from crankshaft. The temperature is controlled by a thermostatic switch that stops or starts the compressor.

ADJUSTO-SLIDE MOTOR BASE (NE 423): Lost production, due to sagging belts, is virtually eliminated by the American Pulley Co.'s Adjusto-slide motor base. The belt takeup is accomplished by adjusting only one screw, even while motor is running. To replace belt, the adjusting screw can be loosened and swung aside, freeing the



top plate and the motor to move far enough away for installing a new belt. Motor base sizes and mounting hole spacing accommodate frame sizes from 182 through 326V in both designations, from 1 to 30 hp.

MULTIPLE CAN PACKAGING (NE 415): A can-band loader, which packs up to 50 can-band cartons a minute

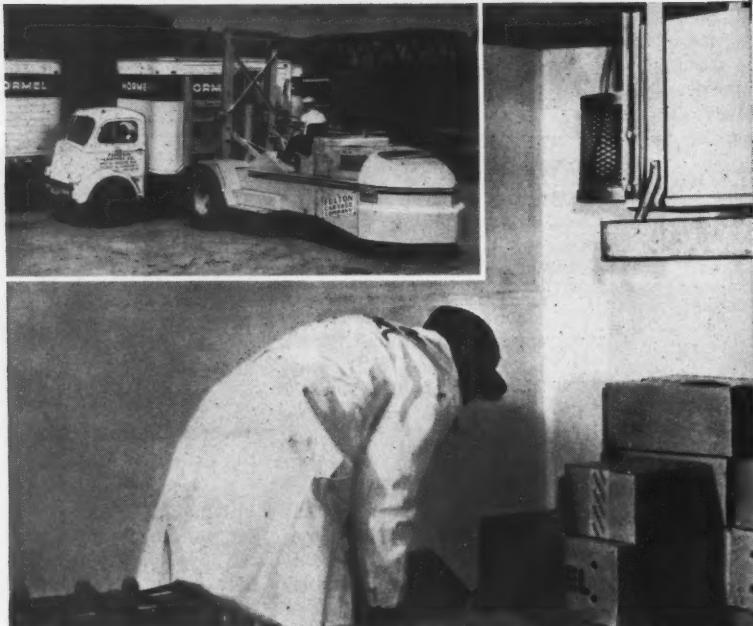


and handles from two- to four-can multiple-unit packages, is available from Container Corporation of America. The machine uses 200/440-volt, three-phase A. C. power for both drive unit and vacuum pump. The speed of the packer is variable, and one operator can keep the carton feed hopper filled and supervise the starting and stopping of one or two machines. The size of the band must have a minimum $3/16$ in. free play for cans end to end. Overall size is limited, as follows: Individual can diameter, $3\frac{1}{8}$ in. maximum; $2\frac{1}{4}$ in., minimum; individual can height, maximum, $7\frac{1}{2}$ in.; minimum, $2\frac{1}{2}$ in., and total of can diameters, maximum, $12\frac{1}{2}$ in. and minimum, $8\frac{1}{4}$ in.

Foster-Built Bunkers provide



Low Cost *Continuous* REFRIGERATION

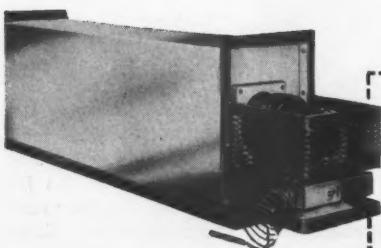


One loading from packing plant to store FOR NEW, FAST SHIPPING DELIVERY METHOD

Foster-Built Dry Ice Bunkers were chosen for their dependability and economy in a new method of fast long distance hauling of perishables by George A. Hormel and Company, meat packers. Under the new

delivery system, pre-packed perishables are held in *original* refrigeration units at **CONSTANT** temperature by Foster-Built

Dry Ice Bunkers until delivery at stores. This method of fast-hauling, combined with efficient low-cost Foster-Built refrigeration, offers the industry an **ENTIRELY NEW** METHOD of shipping meat and perishables!



MAIL COUPON FOR FREE FACTS

Forster-Built Bunkers Inc.
Dept. NP6-C, 516 S. Laflin St., Chicago 7, Ill.
Telephone, MOnroe 6-6880

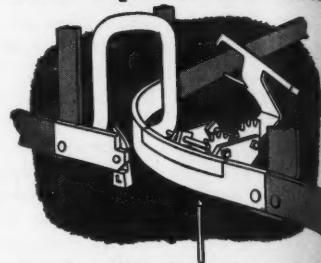
Gentlemen: Please send me information on Foster-Built Dry Ice Bunkers and new fast-shipping delivery method.

Name.....

Company.....

City..... Zone..... State.....

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for $\frac{3}{8}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:
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1471 Fairfax Ave., San Francisco, Calif.

LEFIELL

THE NATIONAL PROVISIONER
15 West Huron Street
Chicago 10, Illinois

Please send me the next 52 issues (one full year's subscription) of THE NATIONAL PROVISIONER for only \$6.00.

Check is enclosed

Please mail me invoice

Name

Street Address

City

Zone .. State ..

Company

Title or Position

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,789,908, PROCESS OF PREPARING HAMS, patented April 23, 1957 by Albert L. Doeppen, Wheeling, W. Va.

A process of preparing readily sliced hams having the flavor of those smoked with their bones in is patented and comprises removing all bone from a pickled ham, replacing a bone in the ham, and then smoking the ham, whereby the replaced bone can be removed easily before slicing and without lacerating the wall of the cavity left by the bone in the ham.

No. 2,788,279, SAUSAGE CASING AND METHOD FOR HANDLING, STUFFING, AND COOKING SAUSAGE, patented April 9, 1957 by Walter J. Luer, Jr., Los Angeles, Calif., assignor to Luer Packing Co., Los Angeles, Calif., a corporation of Delaware.

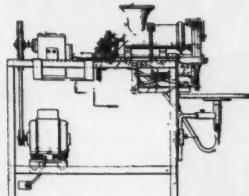
The method comprises stuffing a sausage casing consisting of a bung section and a liner sewed together along a pair of seams; a strap inserted between the section and liner and having its ends stitched therein adjacent, but spaced slightly inwardly from the crown end of the casing, whereby upon inversion of the casing the strap affords a support for a sausage with the weight thereof supported directly on the seams; tying the open end of the casing; and directly hanging the sausage on a smoke tree for subsequent cooking and smoking; the sausage casing on a smoke tree for subsequent cooking and smoking; the sausage casing being closed at the crown end and open at the cap end, the casing being filled from the open end toward the closed crown end.

No. 2,793,394, MEAT PATTY FORMING MACHINE, patented



May 28, 1957 by Carl A. Menkens, Winchester, and Russell C. Stevenson, Sutherlin, Ore.

A rotating patty-forming plate hav-



ing a number of patty-forming apertures which progressively register with the end of a conduit to receive meat. The patties are discharged by the operation of a plunger.

No. 2,791,799, MEAT TENDERIZER, patented May 14, 1957 by Taylor Harrison, Fort Worth, Tex.



assignor of one-half to Jack Danciger, Fort Worth, Tex.

This is a hand operated device, including two toothed jaws, pivoted on spaced apart pivot pins.

No. 2,792,306, VACUUMIZING TO IMPROVE COLOR OF SAUSAGE, patented May 14, 1957 by Robert H. Harper, Park Forest, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

In a process for preparing a cured sausage having an improved color, the steps comprise forming an emulsion of meat and water, drawing a vacuum in excess of 20 in. Hg upon the emulsion while holding the emulsion in a quiescent state, then agitating the emulsion under the vacuum to assist in the release of the air from the emulsion for an interval of time inadequate to break the emulsion and not in excess of five minutes.

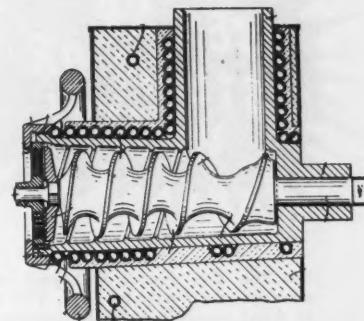
No. 2,791,797, FRANKFURTER SEVERING AND PEELING MECHANISM, patented May 14, 1957 by Daniel Douglas Demarest, Port Washington, N. Y., and Robert Merritt Perkins, Upper Montclair, William Karius, Union, and Carl Berendt, Millburn, N. J., assignors to Linker Machines, Inc., Newark, N. J., a corporation of New York.

There are eight claims to this patent for a machine for severing frankfurters one by one from the leading end of a string of frankfurters and for skinning each frankfurter after it has been severed.

No. 2,792,042, MEAT GRINDERS, patented May 14, 1957 by Richard M. Dwyer, Orange, and William H. Pleines, West Haven, Conn.

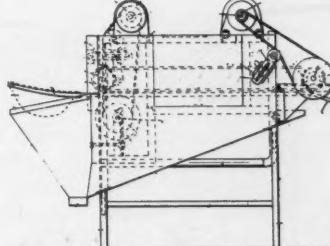
A meat chopper is disclosed comprising a cylindrical casing, a rotor

mounted therein, a perforated shear plate disposed at the delivery end of the casing and a cutting member on the rotor cooperating with the shear plate, a ring nut having a flange fitting over and threadedly mounted on the end of the casing, this ring nut bearing against the shear plate to hold the latter in place, a cooling tube



coiled about the casing and extending to the delivery end thereof, said ring nut flange having a recess in its inner edge and the outer coil of the tube being disposed in the recess to make contact with the ring nut over a large area to cool the same and thereby cool the plate.

No. 2,791,800, HOG STOMACH OPENER AND WASHER, patented May 14, 1957 by Oscar H. Lindstrom, Austin, Minn., assignor to Geo.



A. Hormel & Company, Austin, Minn., a corporation of Delaware.

The apparatus includes an elongated guiding and supporting tube having a closed free end extending forwardly of the apparatus for receiving a separated whole hog stomach through the pyloric valve and pocket thereof, and adapted to receive a supply of water under pressure. The stomach is pulled through the supporting tube and against a knife for slitting.

Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in May, totaled 37,668,430 lbs. compared with 36,032,476 lbs. for the month before and 31,931,772 lbs. in May last year.

THE TEE-CEE WIENER PEELER

USES NO
STEAM OR
WATER!

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

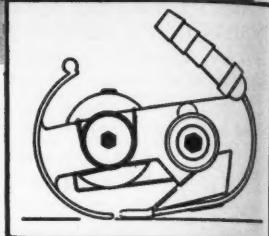
COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

CANADIAN REPRESENTATIVE: MR. WALTER PRESSWOOD, 30 MAYBANK ST., TORONTO

New patented mechanical features including this new cutter head for more efficient operation.

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INFORMATION
WRITE



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Chicago Corned Beef Corporation

PAPA DAVID'S DELICATESSEN BRAND
SENATE BRAND CORNED BEEF

PAPA DAVID'S Delicatessen Brand
The peak of perfection in Corned Beef; using only the choicest briskets and processing them with a delightfully pleasing cure that can be appreciated by the most critical gourmets. A well flavored Corned Beef that is a true Delicatessen product for hotel, restaurant and institutional use.

SENATE BRAND Corned Beef
For the palate and taste of those desiring a mildly flavored Corned Beef that can give naught but eating enjoyment. Prepared from the finest of meats with the hotel and restaurant in mind.

EXCLUSIVE DISTRIBUTORSHIPS AVAILABLE

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ALL MEAT... output, exports, imports, stocks

Meat Output Up, But Below Year Ago

Production of meat under federal inspection for the week ended June 15 rose moderately as slaughter of all meat animals gained in numbers over the week before. Total meat output for the period amounted to 391,000,000 lbs. for about an 8,000,000-lb. increase over that for the week previous. However, current volume fell considerably below last year's production of 412,000,000 lbs. for the same week. Cattle slaughter, up 10,000 head for the week, lagged about 36,000 head smaller than last year. Slaughter of hogs, up 5,000 for the week, numbered about 27,000 head smaller than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK		TOTAL MEAT PROD.
	Number M's	Production Mil. lbs.	Number M's	(Excl. lard) Production Mil. lbs.	
June 15, 1957	390	215.3	1,030	144.8	
June 8, 1957	380	209.8	1,025	144.2	
June 16, 1956	426	233.4	1,057	146.9	
Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 15, 1957	140	18.2	280	12.3	391
June 8, 1957	135	17.1	275	12.1	383
June 16, 1956	145	19.3	283	12.1	412
1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.					
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.					
AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD.
	Live	Dressed	Live	Dressed	
June 15, 1957	985	552	252	141	
June 8, 1957	985	552	253	141	
June 16, 1956	983	548	249	139	
Week Ended	CATTLE		SHEEP AND LAMBS		Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
June 15, 1957	235	130	90	44	36.8*
June 8, 1957	230	127	91	44	35.9*
June 16, 1956	240	133	89	43	15.1
*Estimated by the Provisioner					

Second Load of Aussie Ray Preserved Beef to Britain

The second shipment of chilled beef stored under the rays of ultra-violet lamps has left Brisbane for the United Kingdom, Australian exporters have disclosed.

This is another experimental shipment which might lead to Australian beef being landed in Britain in a condition which will permit it to compete more favorably with chilled beef from the Argentine, it was pointed out by Australian beef men.

The ultra-violet ray lamp which influences tenderness in meat, acts only indirectly. Rays from the lamps prevent the meat from deteriorating and allow the enzymes to carry out their tenderizing process by natural breakdown during ageing.

The "Tenderay" processors found that in the first shipment there was less shrinkage than from refrigeration and in addition the meat remained juicier. There was no mold growth, no cold storage odor and the finished product needed less trimming.

Oregon Meat Inspectors Find Few Condemnations

A figure of 8/10ths of 1 per cent condemnations has been revealed by the state of Oregon, following meat inspections just completed in Walla Walla, Union and Umatilla counties. A total of 1018 ante mortem (live animal) inspections was made in these areas and 1017 post mortem inspections, with eight condemnations ordered by meat inspectors.

Ante mortem inspections found one condemnation, and that was in the swine division, where 601 inspections were made. Also undergoing ante mortem inspection were 367 cattle, 26 calves and 23 sheep, all passing official inspection.

Seven carcasses were condemned, including four cattle out of 363; two sheep out of 23, and one swine out of 600 inspected. Calves again passed without condemnations, with 26 undergoing post mortem inspection. Meat inspectors checked nine meat processing plants in the three-county area of the state.

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 209,000,000 lbs. on June 15. This was 25 per cent below the 236,900,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 55,500,000 lbs.; compared with 75,200,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	June 15 stocks as percentages of inventories on	June 16
	June 1 1957	1956
HAMS:		
Cured, S.P.-D.C.	99	63
Frozen for cure, S.P.-D.C.	97	133
Total hams	97	101
PICNICS:		
Cured, S.P.-D.C.	77	67
Frozen for cure, S.P.-D.C.	103	67
Total picnics	97	67
BELLIES:		
Cured, D.S.	80	56
Frozen for cure, D.S.	82	39
Cured, S.P.-D.C.	95	67
Frozen for cure, S.P.-D.C.	88	60
OTHER CURED MEATS:		
Cured and in cure	94	68
Frozen for cure	94	91
Total other	94	80
FAT BACKS:		
Cured, D.S.	92	62
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total .	90	90
TOT. ALL PORK MEATS..	92	75
LARD & R.P.F.	82	48

CHICAGO LARD STOCKS

Lard inventories in Chicago on June 14 totaled 40,268,621 lbs., according to the Chicago Board of Trade. This volume compared with 43,721,039 lbs., in storage on May 31 and 87,853,971 lbs. on May 31, 1956.

Lard stocks by classes appear below in lbs. as follows:

	June 14 1957	May 31 1957	June 15 1956
P.S. Lard (a) .31,359,871	34,430,744	67,192,423	
P.S. Lard (b)	240,720		
Dry Rendered Lard (a) ... 6,435,350	6,917,781	18,151,475	
Dry Rendered Lard (b) ...	161,094	2,510,073	
other Lard ... 2,473,400	1,970,700		
TOTAL LARD.40,268,621	43,721,039	87,853,971	

(a) Made since Oct. 1, 1956.

(b) Made previous to Oct. 1, 1956.

Meat Index At New High

Meats were among the consumer items which increased in price in the week ended June 11. The wholesale price index on meats at 96.5 for the period was up from 95.7 for the previous week and among the highest in years. The average primary market price index held steady at its record high of 117.5.

PROCESSED MEATS . . . SUPPLIES

Movement Of Meats From Cold Storage Light In May; Canned Stocks Increase

MEATS moved out of cold storage in comparatively light volume in May, a U.S. Department of Agriculture report on closing May cold storage stocks indicated. Although the total volume of all meats in cold storage on May 31 at 552,940,000 lbs. was among lows for re-

than on the immediate date under comparison. Closing May holdings were about 193,000,000 lbs., or 35 per cent smaller than the five-year average of 746,342,000 lbs.

Beef holdings declined nearly 24,000,000 lbs. in May to settle at 131,457,000 lbs. at the close of the month

While stocks of veal and lamb and mutton on May 31 were also down from holdings on the other dates, and below average, stocks of canned meats increased considerably to total 81,454,000 lbs. Such holdings on April 30 were 77,348,000 lbs. and last year, 76,083,000 lbs., with an average of 58,975,000 lbs.

Texas Beef Consumption Up 33%, Meat Dealers Indicate

Beef consumption in Texas has gone up 33 per cent in the first two and a half years of educational efforts by the Texas Beef Council, reports from more than 700 Texas meat retailers indicate.

The Texas Beef Council was organized under the sponsorship of the Southwestern Cattle Raisers Association's 10,000 members two and a half years ago to encourage the consumption of Texas beef. The program has been financed by 4,000 ranchers.

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in May, 1957-56 compared as follows:

	May 1957	May 1956
Cattle	139,260	137,364
Calves	106,989	98,914
Hogs	381,898	458,211
Sheep	14,487	15,000

Average dressed weights of livestock slaughtered in May were:

	May 1957	May 1956
Cattle	511.0 lbs.	507.9 lbs.
Calves	101.3 lbs.	99.4 lbs.
Hogs	166.3 lbs.	162.4 lbs.
Sheep	44.8 lbs.	44.4 lbs.

The government held in cold storage outside of possessors' hands, 10,182,000 lbs. of beef, and 8,373,000 lbs. of pork. *Not reported separately previous to 1957.

cent years for the date, it represented about a 43,000,000-lb. decline from closing April inventories of 596,358,000 lbs. Disappearance last year amounted to 75,000,000 lbs. and the average outward movement of meats from cold storage was 90,000,000 lbs.

Last year's listing of meats in cold storage, changed to conform with the new listing this year, showed total volume of meat inventories at 711,083,000 lbs. This volume was about 158,000,000 lbs. (28 per cent) larger

and compared with inventories of 155,219,000 lbs. on May 31 last year, and the five-year average of 161,972,000 lbs.

Pork inventories totaled 321,919,000 lbs. at the close of May for about a 21,000,000-lb. decline from a month before and were about 135,000,000 lbs. smaller than the 457,395,000 lbs. in storage a year earlier. Current pork stocks were also 179,000,000 lbs., or about 55 per cent below the average volume of 501,297,000 lbs.

DOMESTIC SAUSAGE

(lcl prices, lb.)

Pork sausage, bulk	35 @ 42%
in 1-lb. roll	
1-lb. pkge.	58 @ 61
Frankfurts, sheep casing, 1-lb. pkge.	58 @ 60%
Frankfurts, skinless, 1-lb. pkge.	45 @ 48
Bologna (ring)	47 @ 49
Bologna, artificial cas.	38 @ 40%
Smoked liver, hog bungs	46 @ 52
Smoked liver, art. cas.	39 @ 44
Polish sausage, smoked	51 @ 58
New Eng. lunch spec.	65 @ 70
Olive loaf	46 @ 51%
Blood and tongue	40 @ 45%
Pepper loaf	44 @ 58%
Pickle & Pimiento loaf	40 @ 46%

DRY SAUSAGE

(lcl prices)

Cervelat, ch. hog bungs.	97 @ 1.00
Thuringer	51 @ 54
Farmer	76 @ 79
Holsteiner	76 @ 79
B. C. Salami	84 @ 87
Pepperoni	76 @ 79
Genoa style salami	98 @ 1.01
Cooked salami	45 @ 48
Sicilian	84 @ 87
Goteborg	76 @ 79
Mortadella	53 @ 56

SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	86	96
Resifted	94	103
Chili, pepper	45	
Chili, powder	52	
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	97	1.06
Mace, fancy Banda	3.50	4.10
West Indies	3.75	
East Indies	3.60	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	2.70	
Paprika, Amer. No. 1	65	
Paprika, Spanish	88	
Paprika, cayenne	54	
Pepper:		
Red, No. 1	54	
White	45	49
Black	43	46

SEEDS AND HERBS

(lcl prices)

Caraway seed	22	27
Cominos seed	36	41
Mustard seed,		
fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander		
Morocco, No. 1	21	25
Marjoram, French	69	74
Sage, Dalmatian,		
No. 1	57	65

SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)

Beef rounds:	
Clear, 29/35 mm.	1.05 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.10
Clear, 35/40 mm.	85 @ 90
Clear, 38/40 mm.	1.00 @ 1.45
Clear, 40/44 mm.	1.30 @ 1.60
Clear, 44 mm./up	1.95 @ 2.50
Not clear, 40 mm. down	65 @ 70
Not clear, 40 mm./up.	75 @ 85
Beef weasands:	
No. 1, 24 in./up	12 @ 16
No. 1, 22 in./up	9 @ 14
Beef middles:	
Ex. wide, 2 1/2 in./up.	3.40 @ 3.55
Spec. wide, 2 1/2/2 1/4 in.	2.65 @ 2.70
Spec. med., 1 1/2/2 1/4 in.	1.55 @ 1.60
Narrow, 1 1/2 in./dn...	
Beef bung caps:	
Clear, 5 in./up	34 @ 35
Clear, 4 1/2/5 in.	30 @ 32
Clear, 4 1/2 in.	18 @ 19
Clear, 3 1/4 in.	15 @ 16
Not clear, 4 1/2 in./up.	17 @ 18
Beef bladders, salted:	
7 1/2 in./up, inflated	18
6 1/2/7 1/2 in., inflated	13
5 1/2/6 1/2 in., inflated	12 @ 13
Pork casings:	
29 mm. down	4.40 @ 4.75
29/32 mm.	4.30 @ 4.65
32/35 mm.	2.80 @ 3.00
35/38 mm.	2.30 @ 2.75
38/44 mm.	2.20

HOG BUNGS:

(Sows, 34 in ent)

Export, 34 in cut	45 @ 51
Large prime, 34 in.	35 @ 38
Med. prime, 34 in.	24 @ 27
Small prime, 34 in.	16 @ 22
Middles, 1 per set, cap off	55 @ 60

SHEEP CASING (PER HANK):

(26/28 mm.)

(26/26 mm.)

(22/24 mm.)

(20/22 mm.)

(18/20 mm.)

(16/18 mm.)

5.50 @ 6.00

6.05 @ 6.30

4.80 @ 5.10

4.10 @ 4.50

2.95 @ 3.25

1.75 @ 2.20

CURING MATERIALS

Nitrite of soda, in 400-lb bbls., del. f.o.b. Chicago	Cwt. \$11.35
Prune rfd. gran. nitrate of soda	5.45
Prun. rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chicago	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whale, Chicago	28.00
Sugar	
Raw, 96 basis, f.o.b. N. Y.	6.22
Refined standard cane	6.00
Gran. basis (Chicago)	6.00
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	6.25
La. less 2%	5.25
Dextrose, (less 100-lb.)	7.00
Cerelose, regular	7.00
Ex-Warehouse, Chicago	7.75

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, June 19, 1957)

SKINNED HAMS

Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
42½@43	10/12	42½	40½n
42½@43	12/14	42@42½	40
42½@43	14/16	42	40@40½
43@43½	16/18	43	38½
38	18/20	38	34½
37a	20/22	36½	33
36a	22/24	36	29
34	24/26	34	18/20
33	25/27	33	23½n
32@32½	25/up, 2's in.	32@32%	25n

PICNICS

Fresh or F.F.A.	Frozen	Gr. Amu.	D.S. Clear
27a	4/6	27n	10n
25	6/8	25	40/50
23	8/10	23n	20½
23	10/12	23	20
21½n	12/14	21½n	35
21½	up, 2's in.	21½n	20/up

FAT BACKS

Fresh or Frozen	Cured	Job Lot	Car Lot
10½n	6/8	11n	41
10½n	8/10	11½	42...
10½n	10/12	12	42...
11½n	12/14	12½@12%	36@37...
12½n	14/16	13½@13%	35@35½
13¾n	16/18	14½	35@35½
13¾n	18/20	14½	35@35½
13¾n	20/22	14½	35@35½

n—nominal, a—asked, b—bid.

LARD FUTURES PRICES

NOTE: Add ½¢ to all price quotations ending in 2 or 7.

FRIDAY, JUNE 14, 1957

Open	High	Low	Close
July 12.55	12.62	12.50	12.52b
Sept. 12.90	12.95	12.82	12.87a
Oct. 12.62	12.60	12.50	12.53
Nov. 12.02	12.02	12.00	12.02b
Dec. 12.85	12.87	12.70	12.82

Sales: 9,400,000 lbs.

Open interest at close Thurs., June 13: July 844, Sept. 847, Oct. 149, Nov. 43, and Dec. 49 lots.

MONDAY, JUNE 17, 1957

July	12.50	12.50	12.37	12.45
Sept. 12.87-90	12.90	12.85	12.82b	
Oct. 12.50	12.55	12.45	12.50a	
Nov. 12.02	12.10	12.02	12.07a	
Dec. 12.82	12.87	12.80	12.87b	

Sales: 7,400,000 lbs.

Open interest at close Fri., June 14: July 845, Sept. 831, Oct. 143, Nov. 44, and Dec. 62 lots.

TUESDAY, JUNE 18, 1957

July	12.50-52	12.60	12.45	12.55
Sept. 12.90	13.02	12.87	12.87	12.95
Oct. 12.50	12.65	12.45	12.50a	
Nov. 12.12	12.12	12.02	12.07a	
Dec. 12.90	12.92	12.85	12.88	12.87b

Sales: 8,900,000 lbs.

Open interest at close Mon., June 17: July 866, Sept. 857, Oct. 140, Nov. 49, and Dec. 63 lots.

WEDNESDAY, JUNE 19, 1957

July	12.57	12.90	12.55	12.82b
Sept. 13.00	13.30	12.97	13.22	
Oct. 12.65	12.75	12.65	12.75	
Nov. 13.05	13.20	13.05	13.15a	
Dec. 13.05	13.20	13.05	13.15a	

Sales: 15,000,000 lbs.

Open interest at close Tues., June 18: July 860, Sept. 869, Oct. 144, Nov. 50, and Dec. 58 lots.

THURSDAY, JUNE 20, 1957

July	12.80	12.85	12.67	12.82
Sept. 13.20	13.25	13.10	13.20	
Oct. 12.80	12.85	12.65	12.75b	
Nov. 12.90	12.85	12.30	12.35a	
Dec. 13.10	13.15	13.07	13.10a	

Sales: 8,000,000 lbs.

Open interest at close Wed., June 19: July 829, Sept. 830, Oct. 140, Nov. 49, and Dec. 58 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

June 18, 1957

	(Lb.)
Hams, skinned, 10/12...	44½
Hams, skinned, 12/14...	44
Picnics, 4/6 lbs.	28½
Picnics, 6/8 lbs.	26
Pork loins, boneless...	62
Shoulders, 16/dn, loose...	31

(Job lots)

	(Lb.)
Pork livers	15½@16
Tenderloins, fresh, 10's	72@73
Neck bones, bbls.	11½@12½
Ears, 30's	12
Feet, s.c. bbls.	7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trim., 40%	19
lean, barrels	19
Pork trim., 50%	21½
lean, barrels	21½
Pork trim., 80%	33 @33½
lean, barrels	33 @33½

Pork trimmings,	44
95% lean, barrels	44

Pork head meat	28
trim., barrels	33

Pork cheek meat	33
trim., barrels	33

PACKERS' WHOLESALE LARD PRICES

Refined lard, tapers, f.o.b. Chicago

Refined lard, 50-lb. fiber

cubes, f.o.b. Chicago

f.o.b. Chicago

Leaf, kettle rendered, tapers

f.o.b. Chicago

Lard flakes

Neutral tapers, f.o.b. Chicago

Standard shortening, N. & S. (del.)

Hydro shortening, N. & S.

22½

21.75

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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, June 19, 1957

BLOOD

Unground, per unit of ammonia, bulk 5.50@5.75a

DIGESTER FEED TANKAGE MATERIAL	
Wet rendered, unground, loose:	
Low test	6.00n
Med. test	6.00n
High test	5.75n

PACKINGHOUSE FEEDS

CARLOTS, TON	
50% meat, bone scraps, bagged	\$ 67.50@72.50
50% meat, bone scraps, bulk	65.00@ 70.00
55% meat scraps, bagged	77.50
60% digester tankage, bagged	77.50@ 82.50
60% digester tankage, bulk	75.00@ 80.00
80% blood meal, bagged	102.50@120.00
Steam bone meal, bagged (Specially prepared)	85.00
80% steam bone meal, bagged	75.00

FERTILIZER MATERIALS

FEATHER TANKAGE, GROUND,	
per unit ammonia	*4.50
Hoof meal, per unit ammonia	5.25@5.50

DRY RENDERED TANKAGE

LOW TEST, PER UNIT PROT.	
Low test, per unit prot.	1.20n
Med. test, per unit prot.	1.15n

HIGH TEST, PER UNIT PROT.	
High test, per unit prot.	1.10n

GELATINE AND GLUE STOCKS

CATTLE JAWS; SCRAPS AND KNUCKLES, (GELATINE, GLUE), PER TON	
55.00@57.00	55.00@57.00

PIG SKIN SCRAPS (GELATINE)	
7.50@ 8.00	7.50@ 8.00

ANIMAL HAIR

WINTER COILED, PER TON	
70.00@80.00	70.00@80.00

CATTLE COILED, PER TON	
40.00@42.50	40.00@42.50

CATTLE SWITCHES, PER PIECE	
3 1/4@4 1/2	3 1/4@4 1/2

WINTER PROCESSED (NOV.-MARCH)	
gray, lb.	16

SUMMER PROCESSED (APRIL-OCT.)	
gray, lb.	10 1/2

*Delivered, n—nominal. a—asked.

00@61.00
00@59.00
00@58.00

00@20.50
one quoted
00@18.50

TALLOWS and GREASES

Wednesday, June 19, 1957

The inedible tallow and grease market displayed very little change pricewise late last week, and the edible tallow market continued to be strong. Bleachable fancy tallow, regular production, sold at 8 1/4c, and hard body material at 8 1/2c, c.a.f. New York. Choice white grease, all hog, sold at 9 1/4c@9 1/2c, same destination.

The market at the start of the new week was inclined to firmness. Offerings were on the light side, and buyers for both eastern and midwest destination were more aggressive. Choice white grease, all hog, traded at 9 1/2c@9 1/4c, and bleachable fancy tallow, hard body, and good packer production brought 8 1/4c@8 1/2c, all c.a.f. East. Regular production bleachable fancy tallow was bid at 8 1/4c, same destination. It was reported that bleachable fancy tallow also sold at 7 1/2c@7 3/4c, and special tallow at 7 1/2c, c.a.f. Chicago. Edible tallow sold early at 11 1/4c, and 11.30, and later on Tuesday at 11 1/4c, f.o.b. b.

River points. Movement was also reported on same at 11 1/4c, Chicago and Chicago basis. Original fancy tallow was bid at 8 1/2c, delivered New York, but was held at 8 1/2c.

A moderate trade was consummated Wednesday in the inedible tallow and grease market. A few tanks of yellow grease sold at 6 1/4c, c.a.f. Chicago, with further inquiry at 7 1/2c@7 3/4c, delivered New York, and c.a.f. New Orleans, product considered. Choice white grease, all hog, traded at 9 1/2c; bleachable fancy tallow at 8 1/2c, East. Later asking prices were raised fractionally. On the other hand, some inquiry was reported at 1/4c lower for New Orleans destination.

Bleachable fancy tallow sold at 7 1/2c, and special tallow at 7 3/4c, c.a.f. Chicago. Edible tallow was available early Wednesday at 11 1/4c, f.o.b. River, 30-day shipment, and at 12c, Chicago or Chicago basis. No. 1 tallow was bid at 6 1/2c, and No. 2 tallow at 6 1/2c, Chicago. Choice white grease, not all hog, was bid at 8 1/4c, also Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 11 1/4c, f.o.b. River



WHATEVER YOUR PROBLEMS MAY BE, CALL:

DARLING & COMPANY

Daily Pick-up Service Provided by Fleet of Trucks from Six Strategically Located Plants

CHICAGO	BUFFALO	DETROIT	CLEVELAND	CINCINNATI	ALPHA, IA.
4201 So. Ashland	P.O. Box #55	P.O. Box #329	P.O. Box 2218	Lockland Station	P.O. Box 500
Chicago 9,	Station "A"	MAIN POST OFFICE	Brooklyn Station	Cincinnati 15,	Alpha, Iowa
Illinois	Buffalo 6, New York	Dearborn, Michigan	Cleveland 9, Ohio	Ohio	

Phone: YArds 7-3000 • Phone: Flimore 0655 • Phone: WArwick 8-7400 • Phone: ONtario 1-9000 • Phone: Valley 1-2726 • Phone: Waucoma 500

OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

HIDES AND SKINS

and 11½c, Chicago basis; original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 6½c; and No. 2 tallow, 6½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 8½c; B-white grease, 7½c; yellow grease, 6½c; house grease, 6½@6½c; and brown grease, 6½c. Choice white grease, all hog, was quoted at 9½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 19, 1957

Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 14, 1957

	Open	High	Low	Close	Prev. close
July	15.33b	15.35	15.25	15.29	15.37
Sept.	15.39	15.38	15.29	15.32	15.38
Oct.	14.97b	14.98	14.94	14.94	15.00
Dec.	14.92b	14.95	14.90	14.90	14.96
Jan.	14.92a	14.95	14.90	14.90	14.96
Mar.	14.88b	14.88	14.85	14.85	14.93b
May	14.85b	14.87	14.85	14.81b	14.88b
July	14.80b	14.85	14.75b	14.75b	14.88b
Sales:	229 lots.				

MONDAY, JUNE 17, 1957

	Open	High	Low	Close	Prev. close
July	15.23b	15.29	15.23	15.27b	15.29
Sept.	15.25b	15.33	15.26	15.31	15.32
Oct.	14.84b	14.93	14.90	14.98	14.94
Dec.	14.83b	14.88	14.85	14.88	14.90
Jan.	14.83b	14.88	14.85	14.88	14.90b
Mar.	14.77b	14.80	14.77	14.85b	14.85b
May	14.80	14.80	14.80	14.80b	14.81b
July	14.74b	14.75b	14.75b	14.75b	14.75b
Sales:	126 lots.				

TUESDAY, JUNE 18, 1957

	Open	High	Low	Close	Prev. close
July	15.26b	15.29	15.20	15.20b	15.27b
Sept.	15.28b	15.34	15.27	15.28	15.31
Oct.	14.92b	15.07	15.01	15.06	14.94b
Dec.	14.90	14.93	14.90	14.98b	14.88b
Jan.	14.90	14.93	14.90	14.89b	14.88b
Mar.	14.84b	14.90	14.90	14.88b	14.85b
May	14.79b	14.80	14.80	14.86b	14.80b
July	14.74b	14.75b	14.75b	14.81b	14.75b
Sales:	206 lots.				

WEDNESDAY, JUNE 19, 1957

	Open	High	Low	Close	Prev. close
July	15.20b	15.31	15.20	15.30	15.20b
Sept.	15.27b	15.40	15.27	15.30b	15.28
Oct.	14.92b	15.07	15.01	15.06	14.94b
Dec.	14.90b	14.93	14.90	14.98b	14.88b
Jan.	14.90	14.93	14.90	14.89b	14.88b
Mar.	14.84b	14.90	14.90	14.88b	14.85b
May	14.79b	14.80	14.80	14.86b	14.80b
July	14.74b	14.75b	14.75b	14.81b	14.75b
Sales:	358 lots.				

VEGETABLE OILS

Wednesday, June 19, 1957

Crude cottonseed oil, f.o.b.	
Valley	13½pd
Southeast	13½pd
Texas	12½pd
Corn oil in tanks, f.o.b. mills	11½pd
Soybean oil, f.o.b. Decatur	11½@11½pd
Peanut oil, f.o.b. mills	15½pd
Cocoanut oil, f.o.b. Pacific Coast	11½pd
Cottonseed foots:	
Midwest and West Coast	2½pd
East	2½pd

OLEOMARGARINE

Wednesday, June 19, 1957

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23
Bakers, bulk	20%@22%

OLEO OILS

Wednesday, June 19, 1957

Prime oleo stearine (slack barrels)	12
Extra oleo oil (drums)	18%@19
Prime oleo oil (drums)	18%@18%

n—nominal, a—asked, b—bid, pd—paid.

Limited action on big packer production, with a steady market indicated in the face of higher asking prices—Midwestern production small packer and country hides bid lower, with most interest centered on lighter weights—No advance in heavy calf after last week's gain, but Northern stock higher—Market for most sheepskins strong to higher.

CHICAGO

PACKER HIDES: Demand appeared strong for most selections of hides on Monday, although no trading was reported. Packers were not in a hurry to sell, and some indicated they might try for an advance on some of the tighter items. Trading on Tuesday was at steady prices, but the volume was light compared with action on the same day in recent weeks. Most of the business was in combination deals. Activity was light early Wednesday, and although there were reports of trades later, nothing was confirmed.

SMALL PACKER AND COUNTRY HIDES: Trading activity in small packer and country hides was slow and scattered. Midwestern production continued to be bid lower than the offering prices. Some trading on country hides was indicated, but most interest was still in the lighter weights.

CALFSKINS AND KIPSKINS: There has been no change in price on Northern heavy calfskins since the advance to 55c, last week. Northern light calf, however, sold at 41½c, an advance of 4c over last trade. The market for current take-off kipskins was considered steady to firm at established prices.

Cold Storage Hide Stocks

Hides and pelts moved out of cold storage in May, volume falling to 92,172,000 lbs. at the close of the month. This total compared with closing April inventories of 94,579,000 lbs. and 57,469,000 lbs. a year earlier. The average for May 31 was 66,909,000 lbs.

Tallow, Grease Exports

Shippers' export declarations processed by the Bureau of the Census for the week ended June 14 indicated United States exports of tallow at 38,929,042 lbs. Exports of grease from the U. S. for the period were reported at 5,085,964 lbs.

SHEEPSKINS: The market on shearlings was considered strong, with some price gains registered. No. 1 Midwestern shearlings sold at 2.10@2.60; No. 2's, 1.80@1.95; and No. 3's, .85@1.00, quality considered. Fall clips were quoted at 2.75@3.10. Full wool dry pelts sold at 29c, steady with last sales.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 19, 1957	Cor. Wk.
Lgt. native steers	15½	15½@16
Hvy. nat. steers	11½@12	13
Ex. lgt. nat. steers	21	18½
Butt-brand. steers	9½	10
Colorado steers	9	9½
Hvy. Texas steers	9½	10
Light Texas steers	12½@14	13½
Ex. lgt. Texas steers	16½@18	17
Heavy native cows	13@13½	13½
Light nat. cows	16@18	15½@16½
Branded cows	11½@13	12½@13½
Native bulls	8@8½	9½@10½
Branded bulls	7@7½	8½@9½
Calfskins:		
Northerns, 10/15 lbs.	55	47½@52½
10 lbs./down	41½	40@42½
Kips, Nor., nat., 15/25.	35	32@35

SMALL PACKER HIDES

STEAKS AND COWS:	80 lbs. and over	50 lbs.
80 lbs. and over	9½	10%@11½
50 lbs.	12½@13½	12½@13½

SMALL PACKER SKINS

Packer shearlings:	No. 1	2.10@2.60	2.25@2.50
Dry Pelts		29	22½@26
Horeskinds, untrm.	9.00@9.50	9.50@10.00	
Horeskinds, trim.	8.00@8.50		

N. Y. HIDE FUTURES

FRIDAY, JUNE 14, 1957

	Open	High	Low	Close
July	18.40b	18.45	18.35	18.45
Oct.	18.65b	18.75	18.65	18.65
Jan.	18.70b	18.75	18.70	18.70
Apr.	18.75b	18.85	18.65	18.70
July	18.83b	18.90	18.75	18.75
Oct.	18.90	18.95	18.80	18.80
Sales:	5 lots.			

MONDAY, JUNE 17, 1957

	Open	High	Low	Close
July	18.25b	18.45	18.35	18.40
Oct.	18.60b	18.75	18.60	18.70
Jan.	18.60b	18.75	18.60	18.70
Apr.	18.65b	18.75	18.65	18.70
July	18.80b	18.85	18.60	18.80
Oct.	18.85b	18.90	18.65	18.65
Sales:	27 lots.			

WEDNESDAY, JUNE 19, 1957

	Open	High	Low	Close
July	18.40b	18.45	18.35	18.48
Oct.	18.55b	18.57	18.46	18.50
Jan.	18.40b	18.55	18.40	18.45
Apr.	18.41b	18.55	18.40	18.45
July	18.45b	18.55	18.40	18.50
Oct.	18.50	18.55	18.45	18.50
Sales:	27 lots.			

THURSDAY, JUNE 20, 1957

	Open	High	Low	Close
July	18.55b	18.58	18.67	18.85
Oct.	18.58b	18.90	18.60	18.85
Jan.	18.54b	18.71	18.70	18.70
Apr.	18.50b	18.65	18.50	18.75
July	18.65b	18.70	18.60	18.90
Oct.	18.70	18.75	18.65	18.90
Sales:	42 lots.			

LIVESTOCK MARKETS...Weekly Review

Meat Promotion, Packer Retail Outlets Favored

By Wyo. Stockmen's Group

Resolutions pertaining to policies regarding the livestock and meat industry were given high priority during the 85th annual convention of the Wyoming Stock Growers Association at Lander, Wyo., recently.

In their resolutions the stockmen supported an amendment to the Packers and Stockyards Act to permit voluntary deduction for meat promotion; revision of the Packers' Consent Decree, transferring jurisdiction over the meat packing industry from the Department of Agriculture to the Federal Trade Commission.

The stock growers, in putting their support behind House Bill 7244, which would permit a check-off on the sale of livestock for meat promotion and research, believe its passage is of great importance to the livestock industry.

In supporting the revision of the Packers' Consent Decree, the group expressed the belief that if packers were permitted to operate retail outlets for meat and other related products, meat distribution would be more efficient and its costs lowered.

The Wyoming group favors humane treatment of livestock, but urged that progress in this matter be made through continued co-operation of packers and the American Humane Society rather than through legislation.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in May, 1957, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	15,606	3,345	4,265	7,518
Shipments	8,906		1,373	2,597
Local Slaughter	6,700	3,345	2,892	4,921

SALABLE LIVESTOCK AT 12 MARKETS IN MAY

	CATTLE	
	May, 1957	May, 1956
Chicago	208,314	182,204
Cincinnati	16,584	17,501
Denver	48,306	61,776
Fort Worth	50,794	52,864
Indianapolis	37,490	42,341
Kansas City	57,400	83,657
Oklahoma City	46,126	58,291
Omaha	158,001	172,314
St. Joseph	56,856	61,299
St. Louis NSY	75,301	78,660
Sioux City	94,395	92,978
S. St. Paul	99,841	95,368
Totals	949,417	990,233
	CALVES	
	5,676	7,401
Chicago	4,952	6,326
Cincinnati	1,861	3,228
Denver	10,631	8,681
Indianapolis	4,349	5,462
Kansas City	4,576	6,863
Oklahoma City	4,484	5,632
Omaha	1,895	3,843
St. Joseph	2,458	5,420
St. Louis NSY	14,700	18,335
Sioux City	1,747	1,248
S. St. Paul	32,358	36,176
Totals	89,642	108,635
	HOGS	
	159,447	181,397
Chicago	53,618	57,687
Cincinnati	11,050	14,404
Denver	13,149	17,291
Fort Worth	175,855	179,584
Indianapolis	62,349	55,527
Kansas City	14,881	20,207
Oklahoma City	12,600	14,415
Omaha	111,296	112,889
St. Joseph	291,026	279,139
St. Louis NSY	92,876	102,813
Sioux City	187,001	198,073
Totals	1,309,158	1,372,585
	SHEEP AND LAMBS	
	22,372	16,301
Chicago	2,578	2,314
Cincinnati	43,085	22,320
Denver	178,526	156,780
Fort Worth	5,146	4,238
Indianapolis	49,486	47,797
Kansas City	16,583	18,580
Oklahoma City	41,391	32,209
Omaha	20,491	23,704
St. Joseph	18,509	14,839
St. Louis NSY	18,462	16,875
Sioux City	15,627	13,059
Totals	428,869	389,397

Swift's McFarren Retires

Frank E. McFarren, sheep buyer with Swift & Company at Denver for more than 40 years, retired recently. A native of Denver, McFarren joined Swift first as a driver and sorter, before becoming a buyer for the firm.

U. S. Supreme Court To Air Denver Stockyards Rule 10C

The United States Supreme Court agreed to examine a regulation by the Denver Union Stockyard Co. denying services to agencies which solicit business in most of Colorado for other yards or individuals, it has been reported.

In February, the regulation—Rule 10C—was invalidated and termed "an unlawful restriction" by the 10th U. S. Circuit Court of Appeals, after an earlier Denver hearing.

Issued in February 1955, the ruling requires that commission men and order buyers using Denver Union Stockyard Co. facilities not divert cattle in a prescribed area of Colorado from the Denver market.

All stockyards, acting as a kind of public utility, issue regulations under the Packers and Stockyards Act for dealers and agencies using their facilities.

Rule 10C was first challenged by the Producers Livestock Marketing Association, a national firm with offices at Denver, in a statement to the Agriculture department judicial officer, a few months ago.

Wanted—Brand Inspectors

The Oregon State Civil Service Commission has announced open-competitive examinations for the position of livestock brand inspectors. Any resident of the state of Oregon who meets the necessary requirements may apply. Application forms may be obtained from the Civil Service Commission, 102 Public Service building, Salem, or 304 State Office building, Portland.

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HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

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HESS-LINE CO.

**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.**

R. Q. (PETE) LINE

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 15, 1957, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 10,839 hogs; shippers, 9,048 hogs; and others, 17,094 hogs. Totals: 25,249 cattle, 1,001 calves, 36,981 hogs and 5,215 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour.. 2,265 323 3,807 1,537
Swift .. 2,084 618 3,032 2,308
Wilson .. 1,149 .. 4,100 ..
Butchers .. 3,450 326 1,865 1,134
Others 3,875 2,175

Totals. 8,948 1,267 16,670 7,154

OMAHA

Cattle and Calves Hogs Sheep

Armour .. 6,362 6,450 2,467
Cudahy .. 3,854 6,001 1,301
Swift .. 5,047 5,020 3,527
Wilson .. 3,345 4,784 1,408

Neb. Beef .. 780
Am. Stores .. 827
Cornhusker .. 790
O'Neill .. 1,303
R. C. .. 1,307
Gr. Omaha .. 771
Rothchild .. 1,338
Roth .. 1,147
Kingan .. 790
Omaha .. 686
Union .. 776
Others .. 741 3,387 ..

Totals. 29,642 27,642 8,703

ST. LOUIS NSY

Cattle Calves Hogs Sheep

Armour.. 3,155 825 13,070 1,797
Swift .. 3,373 1,595 13,617 2,787
Hunter .. 1,260 .. 8,066 ..
Heil 2,377 ..
Krey 7,367 ..
Laclede
Luer

Totals. 7,788 2,420 44,697 4,584

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift .. 2,971 237 8,067 5,085
Armour .. 3,160 270 6,639 4,205
Others .. 4,662 .. 3,531 698

Totals* 10,793 507 18,837 8,210
*Do not include 391 cattle, 34 calves, 1,966 hogs and 894 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour.. 3,916 4 3,432 1,991
Swift .. 4,344 .. 3,515 1,192
S.C. Dr. ..
Beef .. 3,860
Raskin .. 897
Butchers .. 216
Others .. 5,654 1 11,874 224

Totals. 18,878 5 18,821 3,407

WICHITA

Cattle Calves Hogs Sheep

Cudahy .. 1,860 229 2,146 ..
Dunn .. 149
Sunflower .. 49
Dold .. 165 .. 680 ..
Kansas .. 552
Armour.. 30 2,376
Swift 1,898
Others .. 1,259 .. 62 4,174

Totals. 3,561 229 2,888 8,448

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour.. 2,228 336 656 2,990
Wilson .. 2,569 371 619 2,199
Others .. 4,152 397 1,229 ..

Totals* 8,949 1,104 2,504 5,189

*Do not include 1,707 cattle, 361 calves, 7,548 hogs and 2,803 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep

Cudahy .. 444 866 ..
Swift .. 402 3
Wilson .. 56 55
Ideal .. 1,244
Survall .. 545
Com'l .. 587 9
Quality .. 473
Atlas .. 361
Gr. West .. 360
United .. 257 .. 500 ..
Others .. 2,742 531 460 ..

Totals. 6,770 598 1,826 ..

DENVER

Cattle Calves Hogs Sheep

Armour.. 686 1,371
Swift .. 957 173 2,241 2,041
Cudahy .. 699 .. 31 4,000 134
Wilson .. 588 3,802
Others .. 5,897 .. 30 1,778 305

Totals. 8,825 254 8,118 7,653

ST. PAUL

Cattle Calves Hogs Sheep

Armour.. 6,289 2,248 9,934 1,049
Bartusch 1,150
Rifkin .. 895 37
Superior 2,179
Swift .. 5,971 1,861 13,976 983
Others .. 2,912 2,095 15,812 29

Totals. 19,404 6,241 39,722 2,061

FT. WORTH

Cattle Calves Hogs Sheep

Armour.. 1,214 2,039 1,169 9,346
Swift .. 2,049 2,704 1,290 11,498
Morrell .. 628
City .. 611
Rosenthal 329 47 .. 111

Totals. 4,831 4,790 2,459 20,955

CINCINNATI

Cattle Calves Hogs Sheep

Gall 236
Schlachter 228 74
Others .. 4,104 1,016 10,739 1,799

Totals. 4,332 1,090 10,739 2,035

TOTAL PACKER PURCHASES

Week Same

ended Prev. week

June 15 week 1956

Cattle 155,970 151,582 179,924

Hogs 231,913 255,059 248,351

Sheep 83,614 88,753 83,229

Totals, same week 1956

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ATTENTION! PACKERS and CANNERS

Young executive, 25 years old, college graduate, world wide experience in the meat industry—livestock buying, killing floor operations, by-products, manufacturing of cooked products and dry salamis, cutting, deepfreeze and canning. Master certificates granted for all phases mentioned. Seeks change. Will relocate anywhere with go-ahead firm. Would appreciate housing for W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER

17 years' experience largely in peddler truck operations with a large independent meat packer. Also, recently 2 years' experience with largest artificial casing company. Aggressive, with a thorough knowledge of good organization, public relations, costs and sales promotions. Age 44.

W-236, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MANAGER

10 years as general plant manager. Total of 22 years' packinghouse experience in livestock buying, industrial engineering, sales, plant operations etc. Capable of taking full responsibility for direction and results of any size plant. Write Box W-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 46. Over 30 years' experience in all types of sausage, loaves, smoked and cured meats. Complete knowledge of costs, yields, and all types of packaging and merchandising. If your profits are low I can help you. Experienced in large and small tonnages. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT and SUPPLY SALESMAN

Have had meat packinghouse experience in all phases of operations; also several years' traveling experience selling equipment and supplies to meat packers in five states. Now employed by an eastern supplier. Will consider re-locating on the west coast only. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Over 20 years' experience in live stock procurement and all plant operations including inedible rendering. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 44. 23 years' experience. Will relocate anywhere. References. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

Manufacturers representative. Top rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P. O. Box 163, Cincinnati 15, Ohio.

GENERAL MANAGER: For large rendering plant located in south. Prefer man with thorough knowledge of all phases of rendering management including soliciting and plant operations. State age, experience and family status. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT SIDELINE: Good product for sales representatives and brokers now calling on sausage plants. Repeat sales give an excellent income. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man who knows the complete beef operation plus selling to retail, chain stores and wholesale outlets. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

HELP WANTED

SALESMAN WANTED: Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

CANNING SUPERINTENDENT: To take complete charge. State references and salary expected in first reply. Midwest location. W-220, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: With hotel, restaurant, institutional and retail following, to sell corned beef and hamburger. Chicago location. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

WANTED

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FOR SALE: 10,000 lbs. fresh frozen veal colds. 3 to 5 lbs. average 60 lbs. to the box. 10,000 lbs. fresh frozen veal strips. 3 to 4 lbs. average. 60 lbs. to the box. The price is right. FS-222, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: LOW TEST WET RENDERED TANKAGE IN ANY AMOUNT. W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

JOCKER WANTED: Small midwestern packing company wishes to contact eastern jobber to handle cutter and block beef, whole hogs and veal. JW-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WILL SELL OR LEASE

Small sausage factory fully equipped. Has slaughtering facilities. Also retail meat market. RALPH NATARUS MEAT CO., 132 Third Ave., North, Wausau, Wisconsin.

RENDERING PLANT: For sale cheap, or will lease to experienced man with six months free rent to develop bone run. ROME RENDERING CO., 711 W. Court St., Rome, N.Y. Phone 1310.

MISCELLANEOUS

DOERING STAINLESS STEEL: Butter cutter for converting to making hamberg patties. CENTRAL WEST EQUIPMENT, P. O. Box 12, Mokena, Ill.

FOR SALE: Approximately 6500 lbs. Bring in galvanized iron drums. The price is right. Inquire of PEET PACKING COMPANY, Chequamegon, Michigan.

WANTED: Frozen beef melts, kidneys, hearts and rejected livers for fish food. F. W. ECKER, 42278, St. Marys, Pennsylvania.

PLANTS FOR SALE

Modern packing plant with federal inspection in NORTHERN OHIO

Killing capacity 500 cattle, 2500 hogs, 80,000 lbs. sausage per week, 2 rail sidings. Located on 5 acres of land on main highway with 60 ft. frontage. City water, gas and sewer. Good supply of labor and livestock. Constructed mostly of brick with tile walls and floors. 60,000 sq. ft. or 750,000 cubic feet. In excellent condition. Possession immediately. Owners wish to retire. FS-232, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Meat Packing Plant at Prince George, one of B. C.'s fastest growing communities and 50 miles from nearest competitor. Modern Slaughter House and Packing Plant. Cooler Capacity 110 Tons. Full line of Machinery. Smoke House—Steam Room. Nine acres Feed lot for 1000 head. Hog Pens for 200 Head. Full price \$80,000.00 For complete details contact CARMICHAEL & LUTTRELL AGENTS LTD., 406 George Street, PRINCE GEORGE B. C., Canada.

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 15' Freezer 50,000 lb. capacity. Retail store 25' x 15' GIANT MEAT SUPPLY
12625 W. Dixie Hwy. North Miami, Fla.

MONEY MAKER FOR SALE: Meat Packing Plant in business 10 years. Located in Hendersonville, Western North Carolina. Slaughter house fully equipped including new refrigerated trucks. Buyer can liquidate investment in 3 years and double volume. PRICED TO SELL. Edw. R. Sutherland Company, Realtors, Hendersonville, N. C.

PLANT FOR SALE

SAN DIEGO AREA: Located in one of the fast growing areas in U. S. Modern well equipped plant on 1 1/4 acres. Sausage capacity over 100,000 lbs. per week. Will consider lease with option to buy. For further information write FRED L. GOODWIN CO., 300 First Nat'l Bldg., San Diego.

USDA INSPECTED BEEF PLANT

PROFITABLE OPERATION IN CENTRAL STATE. WELL LOCATED TO MARKET AND LIVESTOCK SUPPLY. 1000 HEAD PER DAY CAPACITY. GOING BUSINESS.

FS-241, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

FOR SALE: A profitable sausage manufacturing business. Northern Ohio location. Large investment. Modern equipment. Capacity up to 50,000 pounds per week. Annual sales exceed one-half million. Available on terms. Owner desires to retire. FS-231, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE or RENT: In Brooklyn, N.Y. Modern government inspected, fully equipped from sausage plant. One year old. 20' x 100'. Suitable for other meat operations. FS-234, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: Tax-exempt food manufacturing plant in Puerto Rico. FS-240, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

THE NATIONAL PROVISIONER, JUNE 22, 1957



CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGEMENT CONSULTANTS

LEE B. REIFEL & ASSOCIATES
216 Bank of Wood County Building
BOWLING GREEN, OHIO

ATTENTION! PACKERS and CANNERS

Young executive, 35 years old, college graduate, world wide experience in the meat industry—livestock buying, killing floor operations, by-products, manufacturing of cooked products and dry salamis, cutting, deepfreeze and canning. Master certificates granted for all phases mentioned. Seeks change. Will relocate anywhere with go-ahead firm. Would appreciate housing for W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER

17 years' experience largely in peddler truck operations with a large independent meat packer. Also, recently 2 years' experience with largest artificial casing company. Aggressive, with a thorough knowledge of good organization, public relations, costs and sales promotions. Age 44.

W-236, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MANAGER

10 years as general plant manager. Total of 22 years' packinghouse experience in livestock buying, industrial engineering, sales, plant operations etc. Capable of taking full responsibility for direction and results of any size plant. Write Box W-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 46. Over 30 years' experience in all types of sausage, loaves, smoked and cured meats. Complete knowledge of costs, yields, and all types of packaging and merchandising. If your profits are low I can help you. Experienced in large and small tonnage. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT and SUPPLY SALESMAN

Have had meat packinghouse experience in all phases of operations; also several years' traveling experience selling equipment and supplies to meat packers in five states. Now employed by an eastern supplier. Will consider re-locating on the west coast only. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Over 20 years' experience in live stock procurement and all plant operations including inedible rendering. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 44. 23 years' experience. Will relocate anywhere. References. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

Manufacturers representative. Top rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P. O. Box 163, Cincinnati 15, Ohio.

GENERAL MANAGER: For large rendering plant located in south. Prefer man with thorough knowledge of all phases of rendering management including soliciting and plant operations. State age, experience and family status. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT SIDELINE: Good product for sales representatives and brokers now calling on sausage plants. Repeat sales give an excellent income. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man who knows the complete beef operation plus selling to retail, chain stores and wholesale outlets. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN WANTED: Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

CANNING SUPERINTENDENT: To take complete charge. State references and salary expected in first reply. Midwest location. W-220, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: With hotel, restaurant, institutional and retail following, to sell corned beef and hamburger. Chicago location. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

WANTED

Distributors
For Our Full Line of

SHORTENINGS VEGETABLE OILS

AND

LARD

Write for Full Particulars to

SHORTEENING CORP. OF AMERICA
548 HENDERSON ST., JERSEY CITY, N. J.

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem
KIWI CODERS CORPORATION
3804-06 N. Clark St. Chicago 13, Ill.

ANDERSON EXPELLERS

★ All Models. Rebuilt, guaranteed. ★
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: 10,000 lbs. fresh frozen veal colds. 3 to 5 lbs. average, 60 lbs. to the box. 10,000 lbs. fresh frozen veal strips. 3 to 4 lbs. average, 60 lbs. to the box. The price is right. FS-222, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: LOW TEST WET RENDERED TANKAGE IN ANY AMOUNT. W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

JOBBER WANTED: Small midwestern packing company wishes to contact eastern jobber to handle cutter and block beef, whole hogs and veal. JW-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WILL SELL OR LEASE

Small sausage factory fully equipped. Has slaughtering facilities. Also retail meat market. RALPH NATARUS MEAT CO., 132 Third Ave., North, Wausau, Wisconsin.

RENDERING PLANT: For sale cheap, or will lease to experienced man with six months free rent to develop bone run. ROME RENDERING CO., 711 W. Court St., Rome, N.Y. Phone 1310.

MISCELLANEOUS

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FOR SALE: Approximately 6500 lbs. Bridge iron galvanized iron drums. The price is right. Inquire of PEET PACKING COMPANY, Cheboygan, Michigan.

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Modern packing plant with federal inspection in NORTHERN OHIO

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GIANT MEAT SUPPLY

North Miami, Florida

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